Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

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JULY 30, 1938

Number 5

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THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



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DEFINITE IMPROVEMENT

The Lixate installation illustrated, in the plant of Booth Fisheries Corp., Louisville, Ky., provides Lixate brine used in packing fish. Other Lixate installations for this same company are located in their Buffalo, N.Y. and Chicago, Ill. plants.

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The smile that Mr. T. R. Klepfer (on right) wears in this picture is genuine. Mr. Klepfer, owner and operator of the American Freight Lines, Peoria, Illinois, knows that any time a Standard Automotive Engineer starts checking up on a fleet there's a betterthan-even chance that he will find some way of sav-

The methods used in this instance are typical. Power losses in the engines were located with modern testing instruments. The correct grade of gaso-line was recommended and the engines adjusted for it. Performance and maintenance costs were not overlooked in attempting to reduce consumption. By careful checking and rechecking in the shop and on the road each engine was brought to peak efficiency. As a result, the average saving on 17 units in this fleet was 21% in gasoline costs alone.

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THE NATIONAL PROVISIONER The Magazine of the Meat

JULY 30, 1938

Packing and Allied Industries

Another Step in Steam and Power Planning

Packer and Power Company Supply Stand-By Service To Each Other as Needed

A new by-product power plant was placed in operation recently by John Morrell & Co. at Ottumwa, Ia. General design and layout are similar to some other meat plant installations. Steam is generated at high pressure and power is made by an extraction type turbine, from which steam is bled at pressures suitable and in amounts required for driving ammonia compressors, pumps, etc., and to provide steam for processing.

What makes this plant unique is the manner in which What makes this plant unique is the internates power, it is operated. The company not only generates power, but also purchases it from and sells it to the local power company.

When packinghouse power demand is greater than the ability of the Morrell turbine to supply, additional power required is supplied automatically from the power company's lines. When the Morrell generator is producing more power than is required to operate the packinghouse, excess is automatically delivered to the power company.

What actually results is that packer and utility company What actually results is that packer and as requirements supply standby service to each other as requirements demand. How this arrangement works out for both packer and utility company is indicated by the accompanying chart showing operation of the turbine for four typical days.

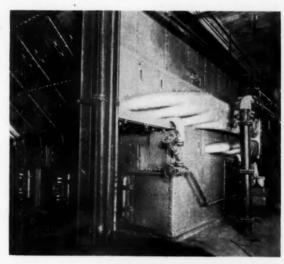
Description of the plant has been supplied by the chief engineer of John Morrell & Co.

By B. Winger

Chief Engineer, John Morrell & Co.

Morrell's New Power Plant

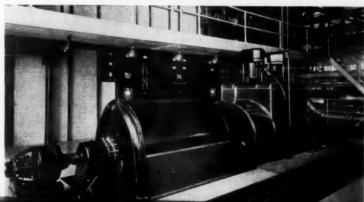
HERE has been considerable discussion recently on the subject of private generation of industrial electric power as against the purchase of this power from local utilities. The experi-



MORRELL'S NEW POWER UNIT

ABOVE.-High pressure boiler operated at 450 lbs. pressure with steam temperature of 700 degs. F. Designed to deliver 100,000 lbs. of steam per hour at this pressure.

BELOW.-Two thousand kilowatt turbo-generator operated with steam at 450 lbs. pressure. Steam bled at 150 lbs. for operating ammonia compressors and at 65 lbs. for processing.



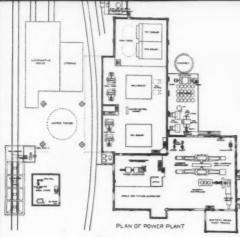


Figure 1

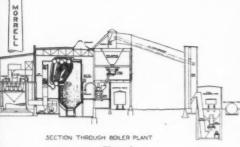
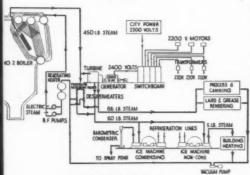


Figure 2



STEAM FLOW DIAGRAM
Figure 3

PLANS OF POWER PLANT

POWER LAYOUT (TOP)—Steam generated at 450 lbs. pressure, 700 degs. F. Turbine rated at 2,000 k.w.h. Space is provided for another generating unit.

BOILER ROOM (MIDDLE)—Coal handled mechanically and boiler equipped with automatic control.

STEAM FLOW DIAGRAM (LOWER)— Showing how plant is planned to use steam at various pressures.

ence of John Morrell & Co. is especially interesting in this connection.

This company has completed within the last year the installation of a new turbine and generator and has effected an agreement with the local utility company to allow this generator to float on the line and to supply standby service on a reciprocal basis.

As early as 1905, John Morrell & Co. undertook the generation of its own

electric power in the Ottumwa plant. The equipment consisted of a vertical steam turbine and generator, taking steam at 125 lbs. pressure and exhausting to a condenser. This equipment was eventually outmoded as the plant requirements grew, and arrangements were made to obtain necessary power from the local utility company.

Steam for plant processing, for operating ammonia refrigeration compressors, and for pumps was supplied from boilers in the plant. Until 1930, equipment for this purpose consisted of 300 h.p. Bonus-Freeman and 500 h.p. B & W boilers, designed for 150 lbs. pressure and fired by chain grate stokers.

In 1930, a new steam generating unit was installed. This has a capacity of 90,000 lbs. of steam per hour at 200 lbs. pressure. Coal was retained as fuel. Ottumwa is located in the Iowa coal fields. The coal from these fields has an average content of approximately 9,000 B.t.u. with 15 per cent ash and running as high as 18 per cent moisture. Due to the success of the Morrell plant at Sioux Falls, S. D., using Southern Illinois coal in powdered form, it was decided to handle the Iowa coal in the same manner. Installation has proved successful in using powdered fuel.

For a number of years, Morrell engineers have been studying plant steam processing requirements in an effort to determine the feasibility of generating power with a bleeder type turbine. Consequently, when it became necessary to increase the steam generating capacity in 1935, a boiler was installed that could later be worked into an arrangement for power generation. This boiler was of the latest design, having the furnace completely surrounded by water walls, the entire boiler being totally encased in steel sheeting.

High Pressure Boiler Installed

Powdered coal was again chosen for fuel, and the unit was designed for 100,000 lbs. of steam per hour at 450 lbs. pressure. The boiler has a possible peak of 120,000 lbs. per hour at this pressure. The installation included air heaters, forced and included draft fans, and dust collecting equipment. Fig. 5 shows a drop in coal requirements and an increase in steam generated at this point in the graph. The increased efficiency was attributed to the new equipment.

In 1938, a further study was made, and Morrell officials decided that they could efficiently manufacture their own power. Accordingly, an agreement was reached with the utility company whereby they would maintain steady standby service and would allow the Morrell generator to float on the line. Thus power generated in excess of plant needs—by reason of plant steam requirements—flows back to the utility company. Also, any requirements which Morrell may have in excess of power generated are automatically supplied by

the utility company serving Ottumwa.

The turbine is bled at 150 lbs. and discharges at 65 lbs. for plant use. Steam at the higher pressure is used for driving ammonia compressors, pumps, etc., while the lower pressure is used in processing operations. Several pieces of equipment, such as the compressors and pumps, exhaust steam at 5 lbs. pressure to supply a heating and a low-pressure processing system.

Automatic Operation

The boiler installed in 1935, which had been operating at 165 lbs. pressure, was equipped to operate at approximately 450 lbs. and at a steam temperature of 700 degs. F. The power generation equipment is a General Electric Co. steam turbine driving a generator of 2,000 k.w. capacity at 2,400 volts.

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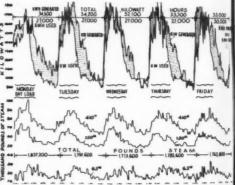
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All operation, both on steam through the turbine and on power through the generator, is entirely automatic. A battery of reducing valves with desuperheaters, adjusted to deliver steam to the lower pressure equipment with a slight superheat, works in parallel with the turbine when steam requirements exceed the capacity of the turbine, or when shut down of either the boiler or turbine is necessary.

Fig. 1 shows the plan of the power plant, indicating the relative position of all equipment including the ammonia

(Continued on page 28.)

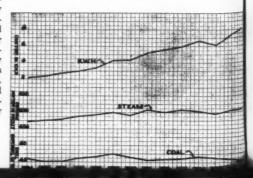


FOUR DAYS' OPERATIONS

Output of generator, power used, bought and sold and steam requirements at various pressures. (Figure 4.)

FUEL SAVINGS SHOWN

Although steam demand increased gradually, amount of coal burned decreased, illustrating savings to be made with modern power plant equipment. (Figure 5.)



REFRIGERATING

Meat Products in Transit

CE and its use in trucks are considered in this article—the fourth in the series on refrigerating meats in transit. The low cost of ice, its general availability and the ease of using it, with or without salt, makes this refrigerant popular with many packers and sausage manufacturers.

Those who once used ice or ice and salt for truck refrigeration and have turned to other refrigerants and methods, and those who never have considered seriously the use of ice in trucks, give the following as their reasons:

 Considerable weight and bulk in proportion to the refrigerating effect obtained.

2.—Corrosion of equipment and a corresponding high expense for truck maintenance when salt is used.

3.—Labor required to crush the ice and handle it into truck bunkers.

4.—Resulting damp conditions within the truck body.

There is no question but that ice and salt or ice alone used in sufficient quantity has the ability to adequately refrigerate a truck. Refrigeration effect, therefore, is not usually a subject for any considerable study by the packer or sausage manufacturer who is trying to determine the truck refrigerating method most suitable for his particular conditions. Do the advantages of water ice sufficiently outweigh the disadvantages to justify its use, or will some other method of refrigeration meet the needs most efficiently? This is the question that must be answered.

There is one point in connection with the use of ice in trucks on which most meat plant transportation men who have had experience with this refrigerant agree. This is that best results never are obtained with makeshift equipment. Most of these methods, including the use of ice or ice and salt in barrels and other simple containers, fail to maintain adequate air circulation and a uniform temperature within the truck body. Condensation on meats resulting from an inflowing of hot humid air when truck doors are opened is not picked up and mold and slime quickly follow.

Efficient Ice Bunker

The failure of ice to properly refrigerate meats in transit usually can be traced to the methods of using it rather than to the refrigerant itself. A consideration of ice for refrigerating trucks, therefore, should take equipment into account.

One of the better known and more widely used water ice bunkers for truck use is shown in Fig. 1. This has been

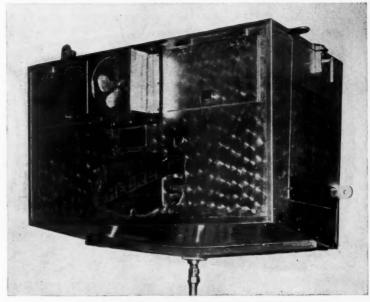


FIG. 1.—UNIFORM TEMPERATURES WITH ICE

A fan circulates air over cooling surface and throughout truck. Heat is absorbed by a finned aluminum surface in contact with the ice.

designed to increase the efficiency of water ice and to overcome any objectional features attendant on the use of this refrigerant for holding meats in good condition during transit. In this unit the heat from the truck body is absorbed by a finned aluminum surface in contact with the ice.

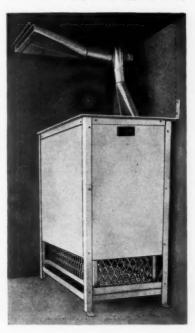
Ice Consumption Small

The heat absorbing surface is, of course, constant, and the finned aluminum conductor plate is thick enough so that there is no lessening in the rate of ice meltage. Consequently there is no rise in the truck body temperature as the ice supply decreases. It is stated, as a result of tests, that the temperature of a truck body will be maintained as long as there is any ice in the unit, even down to the last pound or two.

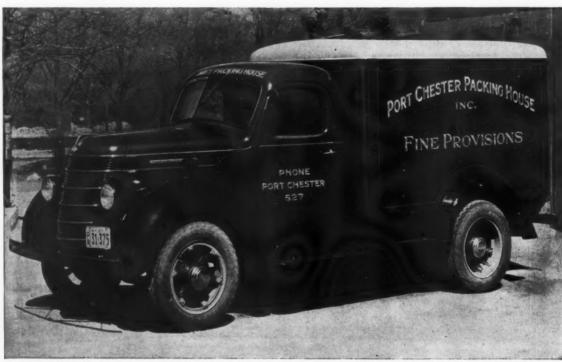
This feature makes it possible to use a minimum amount of truck space and of ice. A unit with a capacity of 150 lbs. is recommended for a 9- or 10-ft. body. When truck doors are opened frequently, particularly on warm days,

FIG. 2—INDUCTION TYPE BUNKER

Bunker is of all-metal construction and is available in both floor and suspension types. Warmer air is drawn in at top, circulated through crushed ice and discharged at bottom. approximately 7 to 8 lbs. of ice per hour must be melted to hold the proper temperature, tests show. When doors are closed for long periods, approximately



INTERNATIONALS Offer the Best Solution to Hauling Problems



The Port Chaster Packing House, Inc., wholesale meat dealers in Port Chaster, N. Y., uses the popular International 1½-ton Model D-30 Truck with refrigerator body in its delivery work.

The quality built into International Trucks shows up to the user's advantage when these units go out on the job. The investment you make in Internationals pays dividends in economy of operation and maintenance, dependability, and long life. Time alone has not built the reputation and preference for Internationals—performance per dollar has been the answer. Hauling costs go down and profits go up when these trucks take over.

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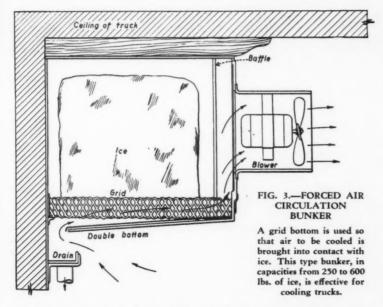
INTERNATIONAL HARVESTER COMPANY

(Incorporated)

180 North Michigan Avenue

Chicago, Illinois

INTERNATIONAL TRUCKS



4 to 5 lbs. of ice meltage per hour suffices. Thus 150 lbs. of ice usually are sufficient to take care of one truck's requirements for one day and to hold the temperature over night as well.

The unit is insulated and constructed so that the outside panels are maintained at a temperature within a degree or two of the temperature of the air in the truck body.

Circulation of air within the body is provided by a small motor-operated fan installed in the front panel of the unit. Fan is operated by current from the truck battery. On warm days when doors are opened frequently the fan is operated to draw in air at bottom of unit, discharge it at top and distribute it throughout the body. In this manner all warm air pockets within the truck body are stirred up.

Fan Shut off at Night

This forced air circulation, it is claimed, also quickly cools the warm air which flows into the body when the doors are opened. On cool days and during the night when the truck body doors are closed, operation of fan is not required.

Construction of the unit is such that there is the least disturbance of the air as it is guided over the finned cooling surfaces.

A unit similar in principle but differing in construction and operation is designed to be placed on the floor of the truck at the front end. The warmed air is drawn in at the top of the unit, blown through crushed ice and discharged at bottom.

Uniform Temperatures

The bunker is an all-metal container consisting of an outer inclosure and inner suspended ice holder—a strong basket made of heavy wire mesh. Fan is placed at the angle of the air duct

and is operated from the truck battery. It is claimed that the working principle of this bunker is in complete accordance with the accepted laws of refrigeration and that the air currents set up carry moisture with them, maintaining a high relative humidity in the truck body and reducing shrink. It is also said that, with the large chilling surface exposed

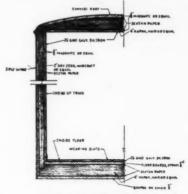


FIG. 4—GOOD BODY CONSTRUCTION

The efficiency of the truck cooling system is largely dependent on the manner in which the body is constructed. Well built bodies are the more economical for refrigerated transit in the long run.

to the air currents, air circulation continues when the fan is not operating, maintaining a uniform temperature throughout the truck's interior.

The bunker is made in three models. One is a roof hatch loading type, constructed to be suspended from the roof and sides of truck. Another is of the suspended inside loading type so designed that the ice can be loaded from one end of the bunker. The third is the floor type illustrated here. There are

various sizes of the three models to fit bodies of various sizes.

Another Cooling Unit

Still another type of water ice bunker for trucks is shown in Fig. 3. Capacity of bunker in pounds of ice, one engineer says, will depend on size of truck and service expected. Local delivery jobs ordinarily not over 14 ft. long are well cared for with a bunker holding 250 lbs. of refrigerant. Fan moves about 200 cu. ft. of air per minute. Trucks, trailers and semi-trailers for long hauls or transport service are often over 20 ft. long and require a bunker that will hold 600 lbs. of ice. The fan on such a bunker ordinarily delivers 300 cu. ft. of air per minute and is driven by a 1/20 h.p. motor. Such bunkers are usually iced through a hatch in the roof.

Consumption of ice in a bunker of the type shown will vary considerably depending on character of lading, outside temperatures, number of door openings, length of trip, etc. One truck equipped with a bunker with a capacity of 250 lbs. averaged 75 lbs. of ice per day during the summer. A transport truck uses about 400 lbs. of ice during a 12-hour run in hot weather.

This bunker has a rack to carry the ice and a pan to catch the meltage and carry it to a drain pipe. It is suggested that a door switch be installed to stop fan when door is opened. Bunker is installed crosswise of truck near roof at front end leaving entire floor area unobstructed. An air duct connected to fan discharge may be used in large bodies to secure better air distribution throughout the refrigerated space.

Insulated Body Construction

Regardless of the refrigerating method used, best results will be secured only when a truck body is properly constructed and insulated. While recognizing that a problem in economics is involved in the high cost of long life material placed in a relatively short lived vehicle and the handling of extra dead weight, anyone expecting safe meat keeping temperatures at reasonable operating cost must provide protection against outside temperatures and particularly from the direct rays of the sun on roof and the heat reflected from the pavement through the truck body floor.

From observed performance, a minimum desirable insulation is indicated in the typical section (Fig. 4) showing floor, walls and roof. Naturally the particular body construction will be adapted to the user's needs. Insulation selected should have a heat conductivity of not over .3 B.t.u. per hr. per sq. ft. per degree difference in temperature. Good practice appears to call for 3 in. of insulation in sides, 4 to 5 in. in roof and 4 in. in floor. Cork is frequently used in floors and blanket type insulations in sides and roof.

EDITOR'S NOTE.—This is the fourth of a series of articles on refrigerating meats in transit.

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More Sausage Made

June Production Largest for Year to Date

PRODUCTION of sausage under federal inspection in June totaled 68,-164,386 lbs., the highest for any month in the 1938 packer year to date. Production was nearly 5,000,000 lbs. higher than in May and 7,000,000 lbs. above the November production, which was third highest for the year. There was marked increase in the output of smoked and/or cooked sausage and an increase in sausage to be dried. As was to be expected during the summer months, production of strictly fresh sausage declined.

Output of each kind of sausage during the month was as follows:

	lbs.
Fresh	
Smoked and/or cooked	.52,015,46
Dried or semi-dried	. 9,675,92

Production for each month of the fiscal year to date is as follows:

																						lbs.
																						.61,140,43
Decem	be	r							,				0	۰			۰	0	0	0		.54,976,36
																						.57,433,98
																						.52,112,89
March			 				,		,			,			۰							.58,535,16
																						.57,578,59
May			 					 ,								,	,	,		۰	0	.63,918,89
June			 																			.68,164,38

MORE MEAT LOAVES

Meat loaves and other meat specialties produced under federal inspection during June, 1938, was the largest for any month of the packer fiscal year to date except in November, the first month of the period. The quantity was slightly less than in June a year ago, when the slaughter of cattle and calves for manufacturing purposes was considerably higher than this year.

Manufacture of meat loaves, head cheese, chili, jellied products, etc., during June totaled 8,853,533 lbs. Production for each month of the fiscal year to date, compared with a year earlier, was as follows:

	1937-'38, lbs.	1936-'37, lbs.
November	9,614,703	9,679,540
December	8,120,229	8,769,953
January		8,687,086
February	6,679,673	7,285,098
March	7,129,267	7,705,95
April		8,420,89
May	8,178,376	8,248,88
June	8,853,533	9,010,61

MEATS CANNED IN JUNE

More pork was canned during June, 1938, than in any other month of the

year except January, when the quantity canned was slightly larger. Canned beef production was about the same, while canned sausage output was slightly less. Quantity of soup canned continued low. Production of the various kinds of canned meats and meat products during the month was as follows:

																			lbs.
Canned	beef																		. 5,825,333
Canned	pork										,								.12,457,957
Canned	sausa	ıg	е															0	. 1,903,205
Canned	soup			 							0			٠					. 6,344,059
All othe	er			 		0		۰			0	0				10	0	0	. 4,005,761
Total				 															.30.536.315

MORE SLICED BACON

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Production of sliced bacon during June, 1938, was the highest for any month in several years, totaling 21,344,488 lbs. Popularity of sliced bacon was evident throughout the period of extreme hog shortage, when the quantity sliced held to high levels each month. With the increase in pork supplies, evident in recent months, sliced bacon production has shown steady increase.

Output during each month of the current fiscal year to date was as follows:

																						lbs.
November																						.16,800,154
December										,						6						.17,381,833
January		,				,					ň	×				*			*			.17,271,741
																						.16,390,822
March	٠	٠							٠						۰			٠		٠	0	.18,604,313
April																						.19,028,679
May																						.20,632,082
																						.21.344.488

Bulk of the sliced bacon marketed is produced under federal inspection.

PACKERS' JUNE BUSINESS

Packers' June tonnage sales held about steady with May and were 1 per cent above June, 1937, while dollar sales in June were slightly above the 10-year average for the month but under June, 1937, according to the Federal Reserve Bank of Chicago. Inspected production rose further to 12 per cent above June last year, and employment, hours and wage payments at the close of June were each 3 per cent higher than in May, 1938.

Exports of packinghouse products declined in June from May, but imports into the United States rose sharply. British demand was good for hams but only fair for U. S. lard. Trade with Czechoslovakia and Puerto Rico slackened, while Cuba continued fair lard purchases.

FRANKFURT MANUFACTURE

This important process is discussed fully in The National Provisioner's latest authoritative operating handbook for sausage manufacturers, "Sausage and Meat Specialties."

Convention Exhibits

Will Again Feature Packers' Meeting at Chicago

XHIBITS of packinghouse equipment and supplies will spotlight developments in industry operations and merchandising as a feature of the thirty-third annual convention of the Institute of American Meat Packers. to be held at the Drake Hotel, Chicago, from October 21 to 25.

Packers and packer employes will have an opportunity to add to the benefits of the section meetings on October 21 and 22, and the convention session programs of October 24 and 25, through a survey of exhibits of firms which furnish the industry with equipment and supplies. Exhibits will be open before and after all convention sessions, during the evenings of October 21 and 24, and on the intervening Sunday.

Space for exhibits will be provided in the Tower and French rooms on the main floor of the Drake hotel, adjoining the convention hall. Plan of exhibit booths is shown in the accompanying sketch. Exhibits will be limited to machinery and mechanical aids and supplies, including certain proprietary preparations for curing and similar uses, packaging displays, etc.

Hours of Exhibits

The exhibits will be open as follows: Friday, October 21, 8 a.m. to 10 p.m. (except during sessions); Saturday, October 22, 8 a.m. to 6 p.m. (except during sessions); Sunday, October 23, 10 a.m. to 6 p.m.; Monday, October 24, 8 a.m. to 10 p.m. (except during sessions); Tuesday, October 25, 8 a.m. to 6 p.m. (except during sessions).

the Institute will have first call on exhibit space; requests for space from non-members will not be filled until after August 10. No assignments of space will be made until after August 10. and priority in requests for identical space will be given to the exhibitor whose years of participation in the exhibits held in connection with the annual conventions is the greatest.

Floor space for one booth is free of charge to members and associate members, except for a \$10 charge for erection of booths and signs: extra booths are at non-member rates: rates for nonmembers, \$100 per booth for space and \$10 for booth and sign. Requests for space should be made to H. L. Osman, Institute of American Meat Packers, 59 East Van Buren st., Chicago, Ill.

MIDWEST-EAST MEAT RATES

Rejecting proposed increases in fresh meat freight rates from interior Iowa and Minnesota points to the East, the Interstate Commerce Commission in I. and S. 4367 has found what would be reasonable proportional rates on fresh meats, based on a 21,000-lb, minimum. for application on shipments destined

Increases suggested by the commission were in practically all cases less than those asked by the railroads. The suggested proportionals, which would apply from interior points to Mississippi River crossings, or crossings from which lowest rate to destination applies, are:

From Cedar Rapids, 8 cents; from Ottumwa and Waterloo, 12 cents; Marshalltown, 14 cents; Mason City and Des Moines, Ia., and Austin, Minn., 17 cents; Albert Lea, Minn., 18 cents; Perry and Fort Dodge, Ia., and Faribault, Minn., 20 cents; Estherville and Storm Lake, Ia., 25 cents.

The commission indicated that 2 cents should be added to each of these proportionals to bring the resulting rates in line with others involved, and should be subject to the findings in the 15 per cent rate case. Ex Parte No. 123, which limited new meat rates to 105 per cent of rates on December 19, 1937 (see THE NATIONAL PROVISIONER of March 12. 1938, page 19).

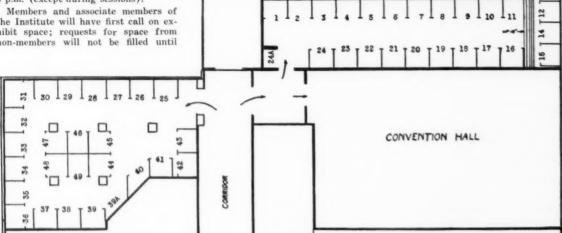
New proportionals, according to the commission, will remove undue prejudice against Missouri River points and St. Paul, Minn., and undue preference of interior Iowa points. Their purpose is to establish a more satisfactory relationship of rates between Missouri River packing plants and interior Iowa competitors. (See THE NATIONAL PRO-VISIONER of January 22, 1938, page 18.)

Proposed rate increases found unjustified in this case were the outcome of the commission's decision in Swift & Company vs. New York Central et al., 220 ICC 171, involving rates on fresh meats and packinghouse products. In that case the commission indicated a basis for establishing a relationship between the two groups of packing plants.

VEAL PRICES LOWER

Declines in wholesale prices of veal, ranging from 10 to 14 per cent, have occurred since early February, when prices were at the peak levels of the year, states Frank A. Benson, chairman of the Committee on Marketing Methods (Beef) of the Institute of American Meat Packers. Although there has been some strengthening of markets during the last week, current prices are attractive and are well below the prices which prevailed at this time a year ago. Medium grades of veal have shown the greatest decline, dropping 14 per cent, and choice and good grades are down from 12 to 13 per cent, respectively. Supplies during recent months have been relatively plentiful, although somewhat smaller than in like 1937 period.

EXHIBIT SPACE AT THE PACKERS' CONVENTION



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Lard Stability

Maintenance of stability in lard is sometimes a difficult problem since development of rancidity may be aided by a number of factors in handling, as well as by age. An Eastern packer writes.

Editor THE NATIONAL PROVISIONER:

Can you tell us something about the causes of rancidity in lard and how it can be prevented?

There are a number of causes of rancidity in lard and these are sometimes difficult to overcome, although a great deal can be done to avoid the trouble. Chemists have done a large amount of work on this subject of rancidity and marked strides have been made in its control.

A rancid condition in lard may be caused either by the age of the lard or by the action of the bleaching agents. Rancidity can develop independently of the acid content of the lard. Contact with the oxygen in the air aids the development of rancidity in lard. If there is no oxygen present the fat never becomes rancid.

Light, heat and moisture also aid in the development of rancidity, and certain metals, such as tin, have the same effect. Sterilization has no effect on rancidity as sterilized fat becomes rancid as quickly as fat which has not been sterilized.

If the inquirer bleaches his lard he should observe the following precau-

Lard must be dry when bleaching material is added; the minimum amount of bleaching agent must be used: the color standard should not be set too high; control of color should be carefully supervised; bleaching should be carried on as rapidly as possible, and the temperature should be as low as possible.

Recent experiments indicate that oat flour and parchment paper treated with oat flour inhibit development of rancidity in lard (see THE NATIONAL PROVISIONER of January 22, 1938, page 15). The parchment treated with oat flour is used as a wrapper for the packaged lard.

Some tentative standards for pure lard have been set up as follows:

Pure lard shall be sound, fresh, rendered pork fat, handled in a clean rapid manner and free from any admixture of raw pickle trimmings, neutral bottoms or skimmings. Moisture shall not exceed 0.25 per cent and lard shall be free from appreciable amounts of suspended matter.

Taste and odor shall be mild and sweet and normal for pure lard.

The F. F. A. shall not exceed 0.5 per

Standard pure lard shall show an active oxygen of less than ten when aged 16 hours

These standards may be helpful to the inquirer in standardizing his own product

It should be remembered that a small amount of rancid lard will destabilize a large amount of good product by the introduction of the autocatalysts of For example, if storage oxidation. tanks or shipping containers are not thoroughly cleaned before re-use a small amount of lard that had previously gone bad may do great damage to a large amount of fresh product. Similarly, pickle fat and skimmings made into lard are well along the way to oxidation. Their addition to a sound product results in more rapid deterioration than would otherwise take place. A mixture of good and poor lard always is inferior.

FLAT SHIN BONES

Flat shin bones are shorter than round shins after being knuckled, running about 5 in. in length. This statement is made by a large buyer of bones for manufacturing purposes, who says: "We have noted with interest your arti-

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THE NATIONAL PROVISIONER 407 So. Dearborn St., Chicago, Ill. Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Spe-

Name Street

City

cle in the July 23 issue on the subject of shin bone standards. The specifications you outline are quite accurate, with the exception that flat shins are slightly shorter than the rounds after being knuckled, and run about 5 in, in length,

BARBECUED SPARERIBS

A Midwestern packer wants to know how to prepare barbecued spareribs. He also asks through what outlets such product might be sold. He writes:

Editor THE NATIONAL PROVISIONER:

Can you describe the production of barbecued We are interested in turning out such a product and also would like to know where it might he sold.

The term "barbecued" appears to be used rather loosely, particularly since the advent of the roadside lunch room. It does not mean the same thing it did in the older days when barbecued meats were meats cooked in a pit dug in the ground. Much of the so-called barbecued meat is now cooked in the oven and barbecue sauce is poured over it.

One packer who sells "barbecued" spareribs prepares them as follows: The ribs are cut about 4 in. long. The strip is rolled and tied with a string and then baked for about 1 hour at 350 degs. after browning for a few minutes at a high temperature. A barbecue sauce may be poured over the ribs before baking or they may be seasoned with salt and pepper.

It would seem that such a product might be merchandised through delicatessen stores handling cooked meats or an outlet for it developed through roadside stands or other quick service lunch rooms. Wherever success has been made with these specialty products it has been where superior flavor or quality has attracted and retained a good following.

USING PORK KIDNEYS

A Northeastern packer wants to know if pork kidneys can be used in the cooked meats department.

Editor THE NATIONAL PROVISIONER:

We do not have a satisfactory outlet for pork kidneys and are wondering if these can be used in the cooked meats department.

It is customary to dispose of pork kidneys through the retail stores. Where they must be utilized in the sausage department, they can be ground very fine and used in meat loaves, luncheon specialties, etc.



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A Complete Course for Executives and Workers Prepared by—

The National Provisioner

THIS is the first lesson in a complete course on refrigeration for meat plant executives and workers.

There are many splendid books on refrigeration, but none which deal specifically with the daily problems confronting the meat plant worker. For this reason THE NATIONAL PROVISIONER is presenting the subject from the meat plant angle.

Prepared by a meat plant engineer—an expert in refrigeration problems—the course is designed to aid those interested in meat plant operation and in refrigeration to acquire a practical working knowledge of the subject—information essential for the worker who has ambitions beyond his present job.

Regardless of training and experience, no one need hesitate to study this course. The subject is not as complicated as it might appear. Basic physical laws govern; they will be explained in simple terms. While mathematical knowledge is required for refrigeration calculations, arithmetic will serve all needs.

A list of questions will follow most of the lessons. The student should attempt to answer them for himself. Inability to do so may make difficult the mastering of succeeding lessons. Any reader unable to supply the answer to any question may obtain it by writing to THE NATIONAL PROVISIONER, inclosing a stamped, addressed envelope.

LESSON 1.

The Thermometer

THE start toward an understanding of refrigeration must be made with generally-used terms and fundamental types of instruments used. When a knowledge of these has been gained, the foundation is laid for an understanding of the theory and practice of the subject.

Everyone is more or less familiar with the thermometer, the most important instrument used in refrigeration work. For example, it is used in the control of all refrigerated rooms. Accurate temperatures must be used in the packinghouse and, therefore, temperatures must be controlled within close limits. Guessing leads to immediate difficulties.

Types of Thermometers

The Fahrenheit thermometer is commonly employed by packers and sausage manufacturers. This has the graduations marked on the stem or on a scale alongside. These graduations are customarily in 2-deg. intervals. One degree, therefore, is half the space between a single graduation. This fact is often overlooked, and erroneous temperature readings are frequently made as a result.

Thermometers are available for any ordinary range of temperatures used in meat plant work. Practically, the range on the scale should be as close to the desired temperature as it is possible to obtain, so that each graduation on the scale is large, easily read and legible. For working ranges from 50 degs. to 25 degs. a thermometer with a 10-in. or 12-in. scale, calibrated from zero to 100 degs., is suitable.

The more expensive thermometers have the graduations etched on the glass. Others have them marked on the scale. A white enamel scale is desirable, the figures being legible under practically all light conditions. Moreover, an enamel scale is easily kept clean.

Placing Thermometers

To protect a thermometer from damage in service it should be placed in an open-face, cast-iron case mounted on a wall or post, or preferably suspended from a wire. The thermometer should be placed at such a height that room temperature on the scale comes exactly level with the eye. Looking up or down at the top of the mercury column may involve an error in reading of as much as 1 or 2 degs.

It is better practice to suspend a thermometer from a wire or metal strip than to mount it on a solid wall. In the latter case the thermometer is quite likely to indicate wall temperature, while what is desired to know is average temperature of the room. If a thermometer is mounted on a post, unless the post is insulated, heat or cold may travel up or down the post and affect the reading sufficiently to introduce errors of several degrees.

It should be remembered that temperature near the ceiling of a refrigerated room may be 1 to 2 degs. higher than at the floor level. In large coolers without artificial air circulation temperatures vary in different parts of the room at the same level. It is well, therefore, to have several thermometers in such a room. They are chean insurance.

Readings are also affected when thermometers are placed in close proximity to cooling coils or in direct air blasts. Discretion must be used when planning their locations.

Checking Thermometers

If a thermometer is examined closely it will be noticed that bore of stem is very fine and that the bulb (that portion filled with mercury) is much larger. The bulb is the reservoir. As the temperature cools or heats the bulb the contents contract or expand. There being no outlet but the stem, the mercury is forced into it when the temperature increases or runs back into the bulb when the temperature drops. Each thermometer is calibrated with a master thermometer known to be accurate. The top of the mercury column gives the temperature to which the bulb is exposed.

When a new thermometer is received at the packing plant it should be checked for accuracy by comparing it with a standard thermometer known to be correct. This takes but little time and is worth while. If the scale is not etched on the glass the glass must be fastened rigidly to it. If fastenings become loose and the scale is moved up or down the least fraction of an inch, erroneous readings result.

Thermometers range in price from plain ones to those enclosed in glass with fancy cases. All types have their separate applications, but the most expensive instrument is not necessarily the best one.

There are many other kinds of thermometers than the mercury or liquidfilled type. Among these are electrical resistance thermometers; thermocouples with selective switches, permitting cooler temperatures to be taken any time from a central location; optical pyrometers, etc. Bimetallic strips attached to indicating pointers are also used, but are not recommended generally for cooler and curing cellar installation because of

QUESTIONS

For the student to answer

1.—What is above the liquid or mercury in a glass thermometer?

2.—At what point do Fahrenheit and Centigrade thermometers read the same?

3.—How are thermometers graduated?

4.—How are thermometers filled with mercury?

5.—How and where should thermometers be placed?

6.—How does an open cooler door affect the thermometer reading? Is the temperature indicated the true temperature of the room?

corrosion of the metal, which affects accursev

Centigrade thermometer is divided into 100 degs, between the two reference points-32 degs. F., the freezing point of water, and 212 degs. F., the boiling point of water. A Centigrade thermometer reading may be converted into a Fahrenheit reading by the formula.

F. degs. 1.8 x C. degs. - 32.

Lesson 2 will discuss "HEAT-WHAT IT IS."

LOCKER PLANT NOTES

A new refrigerated locker plant will be opened at Bedford, Ia., around September 1 by W. J. Parsons.

Cold storage locker plant is being constructed at Brookfield, Mo., by Glenn Lineberry.

Paris Frozen Food and Locker Service will open a 750-locker unit at Paris, Tex., around August 15.

Frank Thomas has installed a cold storage locker unit at Snoqualmie, Wash.

Maxfield & Johnson Store, Milbank, S. D., is installing cold storage locker

Food store of Herman Lebans, Ellsworth, Minn., is being equipped with 270-locker unit.

Jesse Rocke and Milton Rich are building 192-locker storage plant near Rocke slaughter house at Morton, Ill.

E. N. Hinckley has opened a cold storage plant with 200-locker capacity at Glenn Ferry, Ida.

Marshall-Putnam Cooperative, Inc., Henry, Ill., will open a 360-locker plant at Toluca, Ill.

Farmers Cash Store, Council Bluffs, Ia., now has 240-locker cold storage plant.

W. O. Longnecker plans to build cold storage locker plant at Angola, Ind.

A 300-locker unit may be installed in Grange warehouse, Issaquah, Wash., by

J. G. Blank, Edward Pipkorn and L. Liesener are erecting cold storage locker plant at Cedarburg, Wis.

Trail County Farmers Union Cooperative Produce Association is establishing locker storage unit at Hillsboro, N. D.

San Juan Island Grangers have installed locker storage plant at Friday Harbor, Wash.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, July 27, 1938, or nearest previous date compared with week ago.

Sales.	High.	Low.	Clos	se
Week ende July 27.	ed		July	July
July 27.	-Jul;	7 27.—	27.	20,
Amal. Leather. 2,900 Do. Pfd 300	27/8	2%	27/9	3
Do. Pfd 300	21	20	20	21
Amer. H. & L18,200	4%	4 %	4%	4 94
Amor Stores 2 500	2019	20 1/9	261/2	26%
Armour III 60 450	854	614	61/	26% 9% 6%
Do. Pr. Pfd., 1,500	5736	5712	5712	56
Do. Del. Pfd. 100	100	100	57½ 100	98
Do. Pro	115%	1151/2	1151/3	1151/2
D. D44 400			4.0	/3
Do. Pfd 120	17 1/2	16	16	16
Childs Co. 4 100	814	817	814	10 1/2
Cudahy Pack. 4.200	2016	1916	20	21
Do. Pfd 30	73	73	73	73
Do. Ptd	3214	321/9	321/9	32
Gen. Foods24,500	35	331/2	84%	35 %
Do. Pfd 900	1101/9	109	110	1101/2
Do Pfd 300	4614	4614	481/	4914
Cohol Co 14 700	0.77	976	274	481/3 31/4
Gr. A&P 1st Pfd. 100	121	121	121	121
Do. New 1,225	61	61	61	62
Gr. A&P 1st Pfd. 109 Do. New 1,225 Hormel. G. A 250 Hygrade Food . 1,200 Kroger G. & B.16,600 Libby McNelll . 5,150 Libby McNelll . 5,150 M. & Pfd 90 Morrell & Co 90 Nat. Tea 4,200 Proc. & Gamb. 16,000 Do. Pfd 640 Rath Pack 250 Rath Pfd	21	21	21	20
Hygrade Food . 1,200	.2	2	2	214
Kroger G. & B.16,600	17	16%	16%	16%
Mickelberry Co. 1 250	286	284	284	374
M. & H. Pfd 90	4	4	4	4
Morrell & Co 960	37	37	87	35%
Nat. Ten 4,200	3%	31/9	31/9	3%
Proc. & Gamb 16,000	56	541/2	55	53%
Rath Pack 250	118	118	118	118
Safoway Stre 27 000	91.84	191/2	1914	20
Do. 5% Pfd. 210	79	79	79	76
Do. 6% Pfd., 120	90	88 102	* 90	90
Do. 5% Pfd. 210 Do. 6% Pfd. 120 Do. 7% Pfd. 170	1021/2	102	231/4 191/2 79 90 102	102
Stahl Meyer	***	****	***	11/4
Swift & Co13,950	19	18%	18 %	18 %
Tenna Posk 100	2019	20%	7 74	71/
U. S. Leather. 2.900	6%	634	614	61
Do. A15,300	11	10%	101/2	11%
Do. Pr. Pfd	***	***		70
Wesson Oil 2,800	38	361/2	361/2	38
Do. Pid 400	81	81	81	80
Do Pfd 2.600	493/	4914	4914	591/
Do. 7% Pfd. 170 Stahl Meyer Swift & Co 13,950 Do. Intl 15,800 Truns Pork 16,800 Do. Ar 15,800 Do. Pfd Wesson Old Wesson Old Wesson Old Wesson Old Wesson Old Wilson & Co 24,600 Do. Pfd 2,600 Do. Pfd 2,600	2075	1079	4079	Jan 75

FINANCIAL NOTES

Safeway Stores, Inc., had net profit of \$1.541.286 for six months ended June 30, compared with net of \$1,764,256 for corresponding 1937 period. Profit for first half of 1938 was equivalent to \$1.31 a common share compared with \$1.59 a share in the first six months last year.

OHIO UNCOOKED PORK CASE

An appeal from a trichinosis verdict against a packer under the Ohio nure food law is now pending in the supreme court of Ohio. In this case the packer sold fresh pork to a dealer in Toledo. O., who made it into mettwurst. The sausage was eaten uncooked by some of his customers who sued the packer and the dealer after they had contracted trichinogia

The plaintiff depended entirely upon the pure food law of Ohio to sustain his action against the packer. The Ohio law, which is substantially similar to the federal pure food law and the laws of most of the states, prohibits the sale of adulterated food, or the product of a diseased animal. The Ohio supreme court has held that a violation of a pure food law is in itself negligence. The lower court in this suit so instructed a jury which brought in a verdict against the packer.

Appeal against the verdict is based principally on the ground that the state of Ohio has virtually surrendered its power to inspect meats to the federal authorities, who make no inspection for trichinae.

The work of Dr. A. D. Melvin on the "Federal Meat-Inspection Service" (B. A. I. Circular 125, page 35) states that "trichinosis is caused by a parasite so small that the microscope must be employed to detect it. Thorough curing or thorough cooking of the meat kills the parasite. . . . No microscopical inspection of pork intended for home consumption, however, has ever been made or even contemplated. The Department takes the ground that from the nature of the disease an examination of certain parts of a hog carcass can only minimize and not eliminate the danger.

Under federal inspection regulations, the pork used in sausage, which might be eaten by the consumer without cooking, must be subjected to one of several processes which destroy live trichinae.

"Fresh Sausage" is one of the important chapters in THE NATIONAL PRO-VISIONER'S latest packer's encyclopedia, "Sausage and Meat Specialties."



The MODERN METHOD of TRUCK COOLING

Operates on forced-circulation principle: insures positive absence of hot spots in body. Operates off truck battery. Economical to use; highly efficient. Now being used by leading packers. Four sizes fill all needs.

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THEURER WAGON WORKS, Inc. New York, N. Y. North Bergen, N. J. Builders of Commercial Insulated and Refrigerated Bodies



LITTLE GIANT ICE BREAKERS

> SAVE TIME-LABOR-ICE

This model is ideal for meat packers and sausage makers.

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51 MONTGOMERY ELEVATORS

Serve Armour & Company

Armour and Company, one of the world's leading packing houses, installed their first MONTGOMERY ELEVATOR on March 12, 1920. This installation was in the Armour branch house at Peoria, Illinois. Fifty additional MONTGOMERY ELEVATORS have been installed in busy Armour plants since then.

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Elevator Specialists for the Packing Industry
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TRUCK REFRIGERATION

WILL POSITIVELY INSURE YOU AGAINST THE SPOILAGE, TRIMMING, DISCOLORATION AND SLIMINESS OF HOT WEATHER DELIVERIES

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Quick Action Freezing Units

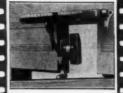
are ideal for Locker Plant applications. They have an exceptionally high rate of thermal conductivity for quick freezing, or rapid cooling, as desired; and offer many advantages over ordinary coils or evaporators. Frost collects less rapidly on their smooth surfaces and may be quickly and easily removed with a stiff brush without shutting down the plant. May be used as shelves or suspended from the ceiling. Write for the complete facts.

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Here's the low-down on why YORK Track Doors are practically foolproof



Note absence of any mechanism on outside of the door. All parts are of special malleable iron and are protected by mounting inside the frame.



Note the simple, but positive mechanism which operates the flap . . . keeps gasket on flap tightly compressed when door is



Note minimum number of moving parts. No wonder York Track Doors are practically foolproof. With track doors, it's the "flap" that makes or breaks them. If it is an impractical contraption, although it looks interesting, it's useless.

Just look at the pictures of the radically new York track door flap and you'll see why so many of them are at work in leading packing houses. Here are six advantages they offer, you, too.

- 1 Foolproof, no adjustment necessary, nothing to get out of order.
- 2 Positive in action, both in opening and closing.
- 3 Track flap is fully opened with approximately 15 degree opening of main door.
- 4 Can be made inoperative without affecting the operation of the main door.
- 5 Improved appearance . . . nothing but the hinges are visible on outside of door.
- 6 Long life, because of simplicity of design, minimum number of moving parts which are made of special malleable iron.

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Let the nearest York Headquarters Branch quote you from stock. They can do that and if you're thinking of running new pipe, ask them to send one of their engineers to discuss the economies possible through using York Welding Flanges. Have you a copy of our new Cold Storage Door Catalog? The coupon will bring it. York Ice Machinery Corporation, York, Pennsylvania. Headquarters Branches throughout the World.

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Please send me a copy of your new Cold Storage Door Catalog.
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The Ideal Combination for Artery Curing

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PRESCO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS

PROVISIONS AND LARD

WEEKLY MARKET REVIEW

Pork and Lard Markets

AFTER holding steady over the weekend, the lard futures market at Chicago began a decline on Tuesday which, by Thursday's close, carried values 32½ to 42½ points below the previous Friday.

Weakness developed Tuesday with scattered realizing; interest was light due to easiness in other markets. Liquidation in October, influenced by action of cotton oil and securities, gave the lard market a heavy undertone. There was some trade support in October on Wednesday around inside prices. The market continued to display weakness on Thursday under commission house liquidation; there was some packer support for September and October.

Cash lard in tierces was quoted at 8.75 nominal on Thursday and loose lard at 8.15 nominal; refined in tierces was 10%c.

Demand was fair at New York and the market barely steady. Prime western was quoted at 8.40@8.50c; middle western, 8.40@8.50c; New York City in tierces, 9\%@9\%c; tubs, 9\%@9\%c; refined continent, 9\%@9\%c; South America, 9\%@9\%c; Brazil kegs, 9\%@9\%c; shortening in carlots, 10\%c, smaller lots, 11c.

Hogs

Hogs at Chicago were mostly steady to higher during early part of week with Tuesday's top going to \$10.25; market developed unevenness at midweek, however, and was slow on Thursday with prices off 10 to 15c and top at \$10.05. Receipts continued on a fairly good scale and average weights at Chicago for first three days of week were 261, 283 and 295 lbs. Average price this week has been a little higher at around \$8.40 to \$8.50.

EXPORTS

North American lard exports for week ended July 23 totaled 2,939,000 lbs. and bacon and hams 2,413,000 lbs. Spot lard was quoted on Thursday at Liverpool at 48s6d and A. C. hams at 98s.

CARLOT TRADING

Trading on a carlot basis at Chicago was rather light during the past week; while offerings were not pressed they were ample for demand and beginning with midweek the market had a somewhat easy tone. Losses in the list, though mainly ranging from ½ to ½c, were far more numerous than gains.

Light green regular hams were steady with last Friday's prices; 16/22 range green were quoted ½c up. S.P. regulars were steady. Green skinned hams were unevenly steady to a little lower with greatest declines on heavy end. Light

Pork Imports Less-Exports More

TEN million pounds less pork was imported into the United States during the first six months of 1938 than in the like period of 1937, while 16,500,000 lbs. more pork was exported in that period than in the same time a year earlier. Lard exports were double those of the first half of 1937. During June nearly 3,000,000 lbs. less pork was imported than in June, 1937, while exports of

pork during the month were nearly 3,500,000 lbs. greater than in the same month a year ago.

Beef and veal imported during the first half of 1938 totaled 5,000,000 lbs. less than in the first half of 1937, June imports being 4,400,000 lbs. less.

Imports and exports for June, and for the first six months of 1938, compared with like periods a year ago, follow:

I	MPORTS.			
	June, 1938.	June, 1937. 1bs.	6 mos., 1938. lbs.	6 mos., 1937. lbs.
Pork-	300.	100.	200.	100.
Pork, fresh	509,709	1,836,854	2,678,306	10,568,853
Hams, shoulders & bacon	3,888,132	5,147,472	23,214,734	24,907,288
Pork, pickled, salted & other	425,364	614,987	2,447,734	2,820,150
Total pork	4,823,205	7,599,313	28,340,774	38,296,291
Beef-				
Beef. fresh	175,778	266,403	807,619	1,854,593
Veal, fresh	5,639	6,550	59,411	85,355
Beef & veal, pickled or cured	125,621	89,243	573,139	671,774
Beef, canned	8,095,923	12,460,883	38,947,441	42,741,749
Total beef & veal	8,402,961	12,823,079	40,387,610	45,353,471
	XPORTS.			
Pork-	APURIS.			
Fresh, carcasses, loins and other	248,366	148,602	4,607,838	2,087,440
Cumberland & Wiltshire sides	45,383	3,993	98,684	38,124
Hams & shoulders	5,851,590	3,338,927	27,120,484	18,682,486
Bacon	691,192	178,348	3,928,083	1,296,521
Pickled	991,975	866,711	6,506,385	4,139,157
Canned	627,797	531,177	4,490,269	3,998,177
Total pork	8,456,303	5,067,758	46,751,748	30,241,905
Lard-				
Lard	17,178,644	9,846,960	105,811,247	52,489,237
Sausage-				2
Sausage	211,159	227,946	1,210,242	1,507,877
Sausage ingredients	176,243	78,277	859,525	698,281
Beef and Veal-				
Beef and veal, fresh	425,797	381,732	1,828,253	2,405,844
Beef, cured	521,266	350,091	3,248,462	2,800,179
Beef, canned	81,503	95,898	1,145,395	1,605,538
Total beef and veal	1,028,566	827,721	6,222,110	6,811,561

and heavy green picnics were in rather slow demand and were marked down 1/2c; losses on S.P. picnics were smaller.

There were ample offerings of green bellies around midweek and list was ½ to ¼c off; cured bellies were about steady. D. S. clear bellies were unchanged; July bellies were unchanged from previous week in futures market and September bellies 37½ points lower at 10.87½ asked. Cash bellies were quoted Thursday at 10.87½ nominal. Inquiries for fat backs were moderate and list steady to ½c lower.

FRESH PORK

Demand for fresh pork cuts at Chicago was somewhat below normal; limited supply of light cuts about balancing needs around unchanged prices. Supply of heavy product was larger and move-

ment slow. Market had easier tone at midweek as strike-closed small packers reopened and offerings increased. Light pork loins were off about %c compared with previous Friday while Boston butts were a shade higher and skinned shoulders about steady. Spare ribs were quoted %c over previous Friday.

BARRELED PORK

Chicago quotation on clear fat back pork, 80/100, was a little lower at 15.50; bean pork advanced to 22.50. Demand was fair and market steady at New York with mess quoted at \$27.37½ per barrel and family at \$20.00.

SAUSAGE MATERIALS

Fresh regular pork trimmings were strong during week at 10@10½c and supply inadequate; leans were limited

PRAGUE POWDER

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You can double your ham sales by using the "PRAGUE POWDER PICKLE method." Weigh the pickle. Do not guess. The weight is set. Do not depend on memory.



QUALITY AND STYLE

- Pump your Hams -

We go with you all the way-Listen:

Take a truckload of fresh hams to your pumping table. Select the first ham (any size) and lay it on the scale. The ham weight shows at the top. Turn knob until the left point covers the weight needle. You see the percentage point has moved to the right. Place needle and inject pickle until the meat needle contacts the percentage point. No guess—no risk. You pump in just what you intended. Our scale makes no mistakes.

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Brilliance, appearance, flavor, purity, superiority
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5. HOLST KNUDSEN

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USED USED EXTENSIVELY EXTENSIVELY EXTENSIVELY EXTENSIVELY EXTENSIVELY EXTENSIVE EXTENS

and moved at steady prices. Pork cheeks and livers were a little higher.

(See page 33 for later markets.)

CASING IMPORTS AND EXPORTS

Foreign trade in casings in June,

IMPO	RTS.	
	Sheep, lamb	
	and goat.	Other.
	lbs.	lbs.
Netherlands		
	5,381	7,850
U. S. S. R. (Russia)	8,818	*****
United Kingdom	29,561	100 800
Canada	22,918	188,726
Argentina		56,803
		5,888
Chile		
	4,751	*****
Uruguay	10111	7,737
British India		******
China	10,919	8,568
Iraq	14,852	
Syria	7,255	
Turkey		* 1
Australia		5,492
New Zealand	170,894	
Union of So. Africa	15,000	
Egypt	2,778	
Algeria		
Morocco		
Others	2,876	154
Total	678,198	281,218
Value		\$20,454
* MANG	4000,00%	\$20,202
EXPO	RTS.	
Ho	g. Beef.	Other,
1b		Ibs.
m 4 4		4000
Denmark 16.	690 66,741 213 10,169	****
France 16,	213 10,169 356 22,330	12,849
Germany 14. Netherlands 18.		21,968
	224 59,147 32,568	668
	101 19.725	****

United Kingdom 515,	975 59,897	00.000
		29,329
Canada 10, Panama Canal Zone. 10,	467 19,336	28,595
Cuba	230 13.520	168
		21,552
Australia 102, New Zealand 27.		2,840
		170
Others	147 115 7,717	260
Others	110 6,616	4,984
Total 798,	667 875,840	123,383
Value \$349		380 461

Hog Cut-Out Results

GOOD light weight butchers cut without loss during the first four days of this week and heavier kinds showed little loss, depending on operating costs and volume of hogs slaughtered. Price of light butchers was practically the same as that of a week earlier but heavier weights averaged higher. Packing sows also were higher. The five Chicago packers who had been out of the market for ten days or more on account of labor difficulties in their plants were again buyers of their normal requirements.

At the week's high time, which was on the second day of the period, good and choice 170 to 240 lb. hogs brought up to \$10.20 with heavier kinds weighing up to 280 lbs. topping at \$9.80 and heavy weights at \$9.00. Top on the closing day of the period was \$10.05. Supplies of packing sows continued to be seasonally large, constituting more than 35 per cent of the runs at Chicago during the period, with medium weight and heavy kinds in largest supply.

Fresh pork trade during the first half of the period was good with little price weakness evident. During the last two days the market eased off considerably and values averaged about the same as those of a week ago. Slaughter continues considerably heavier than at the like time a year ago but demand for both fresh and cured pork meats is good and stocks in storage are small.

The test on this page is worked out on the basis of live hog and green product values at Chicago. Where slaughter volume was sufficient to reduce handling costs per head, returns on the week's operations were even better than those here shown. However, where costs were high, cut-out values were less satisfactory. The margin between profit and loss was narrow.

MEAT INSPECTED IN JUNE

Meat and meat food products prepared under federal inspection during June. 1938:

June,	1906:	
		June, 1938, lbs.
Meat pl	laced in cure:	
Beef		
Pork	*************************	206,232,061
Smoked	and/or dried meat:	
Beef		4,240,202
Pork		124,260,770
Bacon	sliced	21,344,488
Sausage	1	
Fresh	finished	6,473,004
Smok	ed and/or cooked	52,015,461
Dried	or semi-dried	9,675,921
	aves, head-cheese, chili con carne d products, etc	
Cooked		
Beef		1,075,519
Pork		16,408,431
Canned	meat and meat products:	
Reef		5,825,333
Pork		12,457,957
	ge	1,903,205
Soup		6,344,059
All o	ther	4,005,761
Lard:		
Rende	ered	78,485,583
Refine	ed	60,599,840
Oleo st	ock	9,648,071
Edible	tallow	7,148,984
	nd containing animal fat	33,246,177
Oleomai	rgarine containing animal fat	4,888,207
	neous	

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on The National Provisioner Daily Market Service, cutting percentages taken from actual tests in Chicago plants.)

Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt alive
1	80-220 lb	s.——	22	0-260 lb	s.——	260-300 lbs		8
Regular hams14.00	19.1	\$ 2.67	13.70	19.0	\$ 2.60	13.50	18.4	\$ 2.48
Pienies 5.60	14.4	.81	5.40	13.8	.75	5.10	11.4	.5
Boston butts 4.00	20.3	.81	4.00	20.3	.81	4.00	20.3	.8
Loins (blade in) 9.80	23.0	2.25	9.60	20.1	1.93	9.10	17.0	1.5
Bellies, S. P	16.9	1.86	9.70	15.4	1.49	3.10	14.4	.4
Bellies, D. S			2.00	11.4	.23	9.90	10.5	1.0
Fat backs	6.9	.07	3.00	7.2	.22	5.00	7.4	.3
Plates and jowls	7.4	.19	3.00	7.4	.22	3.30	7.4	.2
Raw leaf 2.10	8.1	.17	2.20	8.1	.18	2.10	8.1	.1
P. S. lard, rend, wt	8.4	1.04	11.50	8.4	.97	10.20	8.4	.8
Spareribs 1.60	12.1	.19	1.60	12.1	.19	1.50	12.1	.1
Frimmings 3.00	9.2	.28	2.80	9.2	.26	2.70	9.2	.2
Feet, tails, neckbones 2.00		.11	2.00		.11	2.00		.1
Offal and misc		.38			.38			.3
TOTAL YIELD AND VALUE69.00		\$10.83	70.50		\$10.34	71.50		\$ 9.4
Cost of hogs per cwt	\$10.01			\$ 9.76			\$ 9.12	
Bruises and condemnations	.09			.09			.09	
Handling & overhead	.73			.61			.52	
TOTAL COST PER CWT ALIVE	\$10.83			\$10.46			\$ 9.73	
TOTAL VALUE	10.83			10.34			9.47	
Loss per cwt	.00			.12			.26	
Loss per hog	\$.00			\$.29			\$.73	

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about ADELMANN results-in-operation

If you want the complete story of why Adelmann Ham Boilers have such great acceptance, ask your ham maker!

Ask him to show you how much simpler they are to operate, and how easy they are to handle. Let him demonstrate their rugged durability and ability to stand hard knocks, because of their sturdy, reinforced construction.

He'll tell you much more than this-how the elliptical springs close the aitch-bone cavity firmly, why the covers don't tilt, how the ham can expand while cooking, how the self-sealing cover retains the ham juices in the container. how shrinkage and operating time are greatly reduced. And when he gets through you'll begin to realize why Adelmann Ham Boilers are "The Kind Your Ham Makers Prefer."

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European Representatives: R. W. Bollans & Co., 6 Stanley St. Liverpool & 12 Bow Lane, London-Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (Stainless) Steel-the most complete line available. Your obsolete, inefficient ham retainers have a liberal trade-in value on new Adelmann Ham Boilers! Write for details!





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PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

Week Week Nov. 1, ended ended 1937 to

	July 23, 1938.	July 24, 1937.	July 23, 1938.
POR	K.		
To	bbls.	bbls.	bbls.
United Kingdom Continent			100 364
Total			464
BACON AN	D HAM	S.	
	M lbs.	M lbs.	M lbs.
United Kingdom	2,409	161	117,009
Continent			2,203
West Indies	1 8	3	509 63
Other Countries			62
Total	2,413	164	119,926
LAF	RD.		
	M lbs.	M lbs.	M lbs.
United Kingdom	2,670	870	
Continent	53	* : : : :	6,776
Sth. and Ctl. America		123	2,817
West Indies	199	171	6,484
Other Countries			84
Total	2,939	1,164	123,309
TOTAL EXPOR	TS BY	PORTS.	

TOTAL EXPORTS BY PORTS.	TOTAL	EXPORTS	BY	PORTS.
-------------------------	-------	----------------	----	--------

	Bacon and
From	Pork, Hams, Lard, bbls. M lbs. M lbs.
New York Boston	252 605,115 9 90
Philadelphia New Orleans	6
Montreal	2,151 2,022
Halifax	1 2
Total Week	2,412 2,939
Previous Week	497 2,479 2,622 2,721
Cor. week 1937	

SUMMARY	NOV.	1,	1937				
				1937	-1938.	19	36-1937.
Pork, M lbs Bacon and Ha					93		54
Bacon and Ha	ams, M	[]]	bs	.119	,926		91,856
Lard, M lbs.				.123	,309		79,370

MEAT IMPORTS AT NEW YORK

Ti-- --- 1- -- 1-1 T--1-- 00 1000.

For week ended July 22, 1938:	
Point of	Amount
origin. Commodity	lbs.
Argentina-Canned corned beef	128,043
-Roast beef in tins	47,295
-Brisket beef (tins)	2,400
Brazil-Canned corned beef	
-Smoked bacon	8,101
Denmark-Cooked ham in tins	15,383
Luncheon meat in tins	7,200
Estonia-Cooked ham in tins	22,429
-Cooked picnics in tins	4,657
Germany-Cooked ham in tins	19,418
-Cooked pork loins in tins	5,116
-Cooked pork butts in tins	3,915
-Cooked picnics in tins	10,240
Holland-Cooked hams in tins	17,971
-Smoked ham	3,231
Hungary-Smoked sausage	440
Italy-Smoked sausage	132
Latvia-Cooked ham in tins	16,469
Lithuania-Fresh frozen pork cuts	69,969
-Cooked hams in tins	8,906
-Fresh frozen ham	4,465
-Cooked picnics in tins	6,175
New Zealand-Fresh frozen beef cuts	44,033
Poland-Smoked bacon	43,849
-Cooked veal in tins	14,550
-Smoked sausage	2,205
-Cooked hams in tins	337,742
-Cooked pork butts in tins	1,056
-Cooked shoulders in tins	17,591
-Cooked pork loins	936
-Cooked picnics	34,494
-Luncheon meat in tins	3,240
Rumania-Cooked ham	8,111
-Cooked pork loins	325
-Cooked picnics (all tins)	1,669
-Smoked sausage	500
Uruguay-Canned corned beef	165,550

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of July 23, 1938, totaled 605,115 lbs.; tallow, none; greases 179,200 lbs.; stearine, none.

CHICAGO PROVISION MARKET

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATUR	DAY,	JULY	23,	1938.
Open.	High	h.	Lov	7.

LARD-

LARD-			
July 9.20 Sept 9.20			9.071/a
Oct 9.30	9.30	9.271/4	9.20b 9.27 1/4 b
Nov			9.25ax
Dec 9.15 Jan 9.121/2	9.121/2	9.10	9.15b 9.121/2
CLEAR BELLIES	8		
July			10.75n
Sept			11.25ax
MON	DAY, JULY	25, 1938.	
LARD-			
July 9.20 Sept 9.17 1/9 Oct 9.27 1/9	9.27 1/2 9.35	9.171/2 9.271/2	9.20 9.20b 9.30ax
Nov 9.17½ Jan 9.17½	9.25 9.25	9.17 ¹ / ₉ 9.17 ¹ / ₂	9.25n 9.20 9.171/41
CLEAR BELLIE	8—		
July			10.75n
Sept		****	11.25ax

TUESDAY, JULY 26, 1938.

LARD-				
July Sept Oct	9.15 9.25	9.10 9.15 9.25	9.05 9.05 9.15	9.05 9.12% 9.20ax
Nov Dec Jan	9.121/2	9.121/9	9.00	9.15ax 9.07 1/2 ax 9.05ax
CLEAR	BELLIES			
July Sept	****	* * * *	****	10.75n 11.20ax

WEDNESDAY, JULY 27, 1938.

LARD— July Sept 9.05 Oct 9.07½	9.05 9.10	8.971/4 9.071/4	8.95ax 9.00ax 9.0714a
Nov	8.971/ ₉ 8.971/ ₉	8.9214 8.871/3	9.02½a: 8.92½a: 8.90ax 9.00
CLEAR BELLIES July Sept			10.75n 10.90ax

THURSDAY, JULY 28, 1938. LARD-

May		8.90	8.90	8.85	8.85ax
Oct.		8.95-921/2 9.021/2-9.00	8.95 9.021/4	8.80 8.871/4	8.75ax 8.80 8.871/2
Dec. Jan.		8.90-85 8.82 ¹ / ₈ 8.90	8.90 8.821/a 8.90	8.70 8.70 8.721/2	8.80ax 8.70 8.70ax 8.721/3
CLE	RI	BELLIES-			
July Sept.			****	****	10.75n 10.87 ½ax
		FRIDA	Y, JULY 2	9, 1938.	
LAR	D-				
Sept. Oct.		8.85-821/2	8.721/ 8.821/ 8.871/	8.67 1/2 8.75 8.80	8.721/4b 8.80 8.871/4
Nov. Dec.		8.70	8.721/ ₆ 8.721/ ₆	8.65 8.65	8.75b 8.724b 8.724b
Jan.			C 73		
Mar. May			****	****	8.72½b 8.80b

Key-ax, asked; b, bid; n, nom.; -, split.

CLEAR BELLIES-July Sept

DANISH HOG COUNT DOWN

Hog numbers in Denmark declined to about 2,667,000 head on May 7, 1938, or 12 per cent below the same date in 1937, according to the U. S. Bureau of Agricultural Economics. Hog numbers in Denmark are kept closely in line with the British bacon quota since the United Kingdom is the principal outlet for Danish pork. No further reductions in numbers are anticipated for the future.

CASH PRICES

Based on actual carlot trading Thursday, July 28, 1938.

	REGULAR HAMS.	
	Green	*8.P.
8-10 10-12 12-14 14-16 10-16	19% 19% 19% 19½ 19½ 19½ 19½ 19½ 19½	191/2 19 19 19
	BOILING HAMS.	
	Green	*8.P.
16-18 18-20 20-22 16-20 16-22	19¼ 19 18% Range 19 Range 19	19 18% 18%
	SKINNED HAMS.	
	Green	•g.P.
10-12		901/
12-14	211/4	2014
14-16	2114	2014
16-18		1914
18-20		1914
20 - 22	16%	17%
22 - 24	15	16%
24 - 26		16
25 - 30		1514
30 ar	nd up	151/4

									P	1	C	1	Ñ	I	C	8	J.
																	Green
4-6																	.15
6-8																	.13%
8-10		Ţ,															.12
0-12								*									.11
2-14																	.10%

Rib.

										1	В	E	3	Ġ	L	J	Σ	8	
					(8	Ę	IE	11	R	26	9	('n	ı	t	1	e	edless)
																			Green
6-8	 																		.17%
8-10																			.17%
0 - 12															*				.17%
2-14					×														.161/4
4-16																			.14%
6-18		ĺ.		ĺ.	ĺ	í		Ĺ			ĺ.								.14%

							1	D	.1	8		B)	d	L	1	.1	ES	
																		Cle	RF
14-16																		12%1	3
16-18																		12%1	
18-20																,		1214	
20 - 25												*			,			1114	
25 - 30																		10%	
30-35						,					,					,		10%	
35-40		,																10%	
40-50			,			,										,		916	

							Ι),	8	١.	F	7	Ľ	I	E	1	A	C	1	Į.	8							
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2-14																							 					
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6-18					,														*				 					
8-20																							 				*	*
0-25		į.																					 			ě.		×

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	Short																					10
Extra	Short	Ri	bs								d	3	5-	4	5							10
	ar Plat																					9
Clear	Plates					×					ě.		4.	6								7
Jowl	Butts											٠.							 	×		. 8
Green	Square	e Jo	W	ls						٠				٠	٠			٠	 		٠	. 11
Green	Rough	Je	W	ls														٠	 			. 8

				1	A	ū	2	D								
Prime	Steam,	cash												*		8.75n
Prime	Steam.	100ве														8.15n
Neutra	il. in ti	erces														10.25n
Raw 1	Leaf		 							 		 				8.25p

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended July 23, 1938, were:

		Week July 23.	Previous Week.	Same Week '37.
Cured	Meats,	lbs17,736,000	15,988,000	15,639,000
		lbs47,252,000		
Lard,	lbs	2,527,000	3,138,000	3,112,000



"BOSS" JERKLESS HOG HOISTS

play an important part in the simplicity and successful operation of most of the hog killing plants in the United States.

These hoists lift the hogs from the shackling pen and deposit them onto the bleeding rail without a jerk or miss. An innovation when first introduced, this type of hoist is now firmly established as the proper means for conveying hogs to be slaughtered.

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Factory: 1972-2008 Central Ave., Cincinnati, Ohio 824 Exchange Ave., U. S. Yards, Chicago, III

REPORTING TO EMPLOYES

At least 44 prominent companies are regularly providing their employes with special annual reports of the results of company operations, according to "Reporting to Employes on Company Operations," an illustrated business research study issued by the Metropolitan Life Insurance Co. The study, based on a survey made by Metropolitan's Policyholders Service Bureau, notes that this list contains only names of companies issuing reports specifically for employes, omitting those that simply provide reproductions or summaries of their reports to stockholders.

"It is being increasingly recognized," the booklet states, "that the employe, as well as the stockholder, has an interest in information on the results of the company's operations. His job, like the stockholder's dividends, depends upon earnings." Among the earliest of the companies to endeavor to make such explanations of company financial and operating policies for the benefit of employes were General Electric Co. and Jewel Tea Co.

"We have tried to give our employes an understanding of the company—what it owns, what it is worth to the stockholders—and of its earning record, hoping that employes would see the relationship between the performance of their own jobs and the company's financial position," says M.

H. Karker, president of Jewel Tea Co. "Employe relationships with the company should be improved by simple explanations of company finances. Undoubtedly this did bring employe and company interests closer together."

Companies whose employe reports were analyzed, the study states, apparently look upon the problem as a three-fold one, consisting of (1) giving the employes and the general public an appreciation of the relations between stockholders, management, employe and customer; (2) conveying a clear understanding of the company's progress during the year, its earnings, expenses, and outlook for the coming year; and (3) outlining some of the economic problems that stockholders, employee and management must face.

The study observes that no standardized procedure has been generally adopted to meet this three-fold problem, and states that most companies seem to be pioneering in their own way in trying to show the employe the share he has in the company income and the amount of capital investment needed to make it possible for him to carry on his job and earn his wages. It is indicated that although the plant newspaper or magazine seems to continue to be the usual medium for interpreting the company's operations and financial condition to employes, a feature of recent activities is the "employe edition" of the annual report, in many cases an

elaborate and colorful presentation of cold facts and figures.

ETHIOPIA AS MEAT SUPPLIER

Hoping to increase exports of frozen and canned meat from Ethiopia, Italy is planning to place cattle raising on a sound economic basis in that country, eliminating cattle diseases prevalent there and eventually erecting meat packing plants. Italy must now import annually around 140,000 head of cattle and 97,000,000 lbs. of fresh and frozen meat.

STEAM-POWER PLANNING

(Continued from page 10.)

compressors. There is an additional engine room housing ammonia compressors, pumps, etc., which is not shown. Steam is supplied there at 150 lbs. pressure. Fig. 2 shows a section through the boiler plant.

Fig. 3 is a diagram illustrating steam flow and Fig. 4 shows the operation of the new turbine and generator for a typical four days. Steam requirements at various pressures are shown in the lower half of the chart. The upper half records the output of the generator and the power consumption of the plant. Cross-hatching shows power brought from and sold to the utility company under the arrangement.

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2—Durobar Electric Traps for Inside the Premises

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HORIZONTAL

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THE FRENCH OIL MILL MACHINERY CO.
Piqua, Ohio

TALLOWS AND GREAS

WEEKLY MARKET REVIEW

TALLOW-The tallow market at New York was fairly active and continued to gain strength during the past week. Consumers were estimated to have absorbed 750,000 to 1,000,000 lbs. of extra and the price advanced 1/4c to 5%c, delivered. With no pressure of offerings and a general feeling that tallow was headed for still better levels. consumers had to come up in their ideas to replenish stocks.

Much was heard of the favorable position of tallow resulting from the outlook for a smaller supply of cottonseed soap stocks. Other competing soap oils, however, did not disclose particular

At New York, special was quoted at 54@5%c; extra, 5%c, delivered, and edible, 6%c nominal.

Foreign tallow offerings at New York were unchanged from the previous week. South American No. 1 was quoted at 4.80 to 5.00c; No. 2, 4%@4%c, and edible, 5.05 to 5.30c, all c.i.f.

Tallow futures at New York were fairly active and rather firm. August traded at 5.75; September, 5.80, and October, 5.85 to 5.95.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, July-August shipment, was off 3d at 21s6d. Australian good mixed. July-August shipment, was unchanged at 19s.

Tallow market at Chicago was steady to firm during past week with asking prices higher. Special sold last weekend at 5½c, Chicago, and 19-21 color at 5½c; 7c, f.o.b. bid for edible with none offered. Prime tallow wanted at 5%c. Chicago, 6c asked. Three tanks prime sold Monday at 5% c, Chicago, and prime moved in fair way Tuesday at 5%c. Special sold Tuesday at 51/2c, River point, and No. 1 at 5%c, Chicago. Part car edible sold Wednesday at 7c, in bbls.; salable at market on loose basis and scarce. Tank special passed at 51/2c. Chicago. Tank choice tallow sold Thursday at 5%c, f.o.b. Chicago, and tank 11-a color prime at 5%c, f.o.b. Chicago; some renderer's prime offered at 5%c, Cincinnati. Market steady and Chicago quotations, loose basis, on Thursday

Edible tallow																
Fancy tallow			 			0		۰	 		۰		٠		5% @	6
Prime packer	8		 						 			٠			5% @	6
Special tallor	V		 										٠		.5%@	5%
No. 1 tallow									 						5%@	514

STEARINE-The market for oleo stearine was firm at New York: available stocks were reported fairly well cleaned up at advancing prices. Sales were reported early in the week at 84c and followed by business at 8 %c, explant. The latter price was an advance of 1/2c on the week.

The market was steady to firm at

Chicago with prime oleo quoted at 7% @

OLEO OIL .- Demand was fair and the market firm at New York. Prices were unchanged to 1/2c better on the week. Extra was quoted at 104@ 10½c; prime, 9%@10c; and lower grades, 94 @94c.

The market was stronger at Chicago. Extra was quoted at 94@94c and prime at 8% @9c.

LARD OIL .- Interest was routine at New York and the market without change. No. 1 was quoted at 8%c; No. 2, 8½c; extra, 9½c; extra No. 1, 9c; extra winter strained, 9½c; prime edible, 12 1/4 c, and inedible, 10c.

(See page 33 for later markets.)

NEATSFOOT OIL -- Demand was quiet and the market steady at New York. Cold test was quoted at 15 1/4 c; extra, 94c; extra No. 1, 9c; pure, 114c, and prime, 9%c.

GREASES .- The grease market was moderately active and stronger during the past week and prices followed the trend in tallow and reflected limited offerings from producers. Sales of yellow and house at New York were reported at 5%c, an advance of %c on the week. Offerings were not large, even on the upturn, but some producers appeared to be a little more disposed to let go. Strength in tallow offset a reactionary trend in other commodities. Greases continued to benefit from a fairly well sold-up position.

At New York, yellow and house was quoted at 5%c; brown, 4% @5%c, and choice white, 6@64c nominal.

Grease market at Chicago was steady and fairly active but list was mostly unchanged. Round lot yellow grease sold at shade over 54c, Chicago, last weekend; brown sold at 5c, Chicago. Sellers were asking 6c, Chicago, for choice white with 5%c bid. White grease sold Tuesday at 5%c, Chicago, and couple tanks Wednesday at 5%c, Chicago, immediate. Couple tanks yellow grease passed at 5 %c, River point; good brown sold shade over 5c, Cincinnati. Market was steady and Chicago quotations on Thursday were:

Choice	white	gr	e	a	86	٠.						,	٠		۰					5%@	5%
A-white	grea	se											6							540	5%
B-white	grea	se		0			۰			۰		*		۰			 			5%@	5%
Yellow	greas	e,	1	0	-1	5		f.	.f		R	0					 		٠	5%@	5%
Yellow	greas	e,	1	5	0	0		f.	.1		a						 			314@	5%
Brown	greas	е.	C.E																	476@	5

BY-PRODUCTS MARKETS

Chicago, July 28, 1938.

By-products markets somewhat more quiet this week. Most product is firmly held with buyers slow to meet sellers ideas of values. Sellers holding for

prices above those bid on some products. Sales made in most cases at quoted prices

Blood

Producers asking \$3.25 for blood. Last sale at \$3.10, Chicago basis.

										Uni	tonia		
Unground	 	 	 	 			 	 	 .8	0	3.1	0	

Digester Feed Tankage Materials.

Sellers asking \$3.25 and higher for 11 to 12% product. Some product moved at \$3.25 & 10c and other sales as low as \$3.00 & 10c. Supplies limited.

Unground,	11	to	12%	ammonia\$3.00	0@3.25 & 10c
Unground,					@3.50
					@2.00

Packinghouse Feeds.

Packinghouse feeds firmly held at quoted prices.

	Per ton.
Digester tankage meat meal, 60% \$	@45.00
Meat and bone scraps, 50%	@45.00
Raw bone-meal	@35.00
Special steam bone-meal	@45.00

Bone Meals (Fertilizer Grades).

Bone meal market continues firm at quoted prices. Limited quantity of prodnet available.

					Per ton.
Steam.	ground.	3	å	50\$	@24.50
					@23.00
Steam.	ground.	-	- 06	26	(B 20100

Fertilizer Materials.

Sales of fertilizer tankage at \$2.75 with sellers now asking \$3.00. Little product pressing on the market.

		Per ton.
High grd., 10@11%	tankage, ground, am	\$ @ 2.75
Bone tanks	ige, ungrd., low pr.,	 @20.00
		2.50@ 2.75

Dry Rendered Tankage.

Crackling market softened somewhat with sales at 65 to 67 %c on Thursday. Sales earlier in the week at 70c.

Hard pres	sed and expeller unground, protein	.65@.67%
Soft pred.	pork, ac. grease & qual-	@45.00
	pork, ac. grease & qual-	@35.00

Gelatin and Glue Stocks.

Gluestock markets very quiet. Very little activity in many manufacturing

P. C.	Per ton.
Calf trimmings	\$18.00@20.00
Sinews, pizzles	16.00@17.00
Cattle jaws, skulls and knuckles	18.00@19.00
Hide trimmings	12.00@13.00
Dig skin acrans and trim, per lb., l.c.l.	462 50

Horns, Bones and Hoofs.

Market for horns, bones and hoofs quiet to weak.

				Per ton.
Horns.	according	to	grade	\$35.00@60.00
			run	

AUTH DORER	 	@16.00
(Note-foregoi	for mixed	carloads

Animal Hair

Hog hair market quiet and weak.

Coil and field dr	ed hog hair		.1%e@2e
Processed black	winter, per	1b	.21/2c@4c
Cattle switches,	each*		.11/2c@2c

^{*}According to count.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.

22000000000	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic porks, Au- gust 1938 to June 1939, inclusive\$2	6.50@28.00
Blood, dried, 16% per unit	@ 3.10
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory	3.25 & 10e
Fish meal, foreign, 111/2% ammonia, 10% B. P. L., c.i.f. spot	@44.00
August shipment	@43.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.	2.75 & 50c
Soda nitrate, per net ton: bulk, August	.@27.00
in 200-lb. bags, August	@28.30
in 100-lb. bags, August	@29.00
Tankage, ground 10% ammonia, 10% B. P. L., bulk.	3.25 & 10e
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	3.00 & 10e
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f	@24.00
Bone meal, raw, 41/2% and 50%, in bags, per ton, c.i.f	@27.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.00
Dry Rendered Tankage.	
50% unground	@721/c
60% unground	@75c

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, July 27, 1938.

The present scale of nitrate of soda prices has been extended through August. Sulphate of ammonia continues in a tight position with nearby shipments well sold up. Feed buyers have come into this market on a large scale the past week and blood sold at \$3.10. The market is well sold up.

Tankage is in good demand; last sales were made at \$3.00 and 10c, basis f.o.b. New York. Cracklings sold at 72c. Very little trading was reported in fish meal this week but prices remain firm.

EDIBLE GELATINE IMPORTED

Edible gelatine imported into the United States during June, 1938, totaled 206,582 lbs., valued at \$61,395. Largest amounts came from Belgium and the Netherlands.

HULL OIL MARKETS

Hull, England, July 27, 1938.—Refined oil, 22s 6d. Egyptian crude cottonseed oil, 19s 6d.

TALLOW FUTURE TRADING

	MONDAY,	JULY	25, 1	938.	
		H	igh.	Low.	Close.
					5.50b
					5.60b 5.70b
October					5.80b
December					5.95b
	TUESDAY	JULY	26. 19	38.	
					5.60b
September October			5.95	5.90	5.72b 5.85b
					5.97b
7	WEDNESDA	Y. JUI	Y 27,	1938.	
			5.75	5.75	5.70b
			5.95	5.90	5.75b 5.91b
	THURSDAY	, JUL	Y 28, 1	1938.	
Angust					5.60b

Septembe																			8							8 9				5.5		
October																	- 6	э,	9	2				3	Э,	U	2					
December	r																	٠		٠										6,0		
January				0	۰						0							0		0						0	0		-	6.0	05	b
			1	F	B	12	1	0	A	ľ		J	П	U	I	Y	2	9		1	8	3	8									
July										×																		5.70				
December	r																										-	5.93				
January		٠	۰	۰			0	۰	۰	0	0			۰	0							9	0						3	36	.0	0

ANIMAL FAT EXPORTS

B. bid: N. nominal.

Exports of animal fats and oils during June, 1938, are reported as follows:

Quantite lbs.	
ins.	value.
Oleo oil 672,	
Oleo stock 292,0	609 22,371
Oleo stearine 10,0	059 672
Oleomargarine 7,3	233 895
Cooking fat, not lard 169,	659 21,521
Lard17,178,	644 1,502,847
Tallow, edible 27,0	050 2.047
Tallow, inedible 74,3	360 4,918
Other fats and greases 75,	962 6,470
Grease stearine 23,	200 2,597
Neatsfoot oil 68,	358 8,375
Oleic acid	565 64
Stearie acid 23,	377 2,568

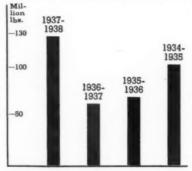
The United Kingdom and Cuba were the largest customers for lard, the former taking 11,587,237 lbs. and Cuba importing 3,134,490. Lard shipments to Czechoslovakia totaled 513,975 lbs. during the month.

THE NEW BOOK

"Plant Layout"—This important subject is discussed in The NATIONAL PROVISIONER'S authentic operating handbook. "Sausage and Meat Specialties."

LARD EXPORTS DOUBLE

(Exports in seven months, November through May.)



Lard exports during first seven months of packer year were double those of 1936-37 and 1935-36; shipments already total more than in entire 1936 and 1935 calendar years.

SOAP FATS USED IN 1937

Use of fats and oils in soap during 1937 totaled around 1,660,000,000 lbs., exceeding any year except 1929 when about 1,700,000,000 lbs. were used, according to the U. S. Department of Agriculture. There was little change, compared with 1936, in relative proportions of three major groups of fats and oils used in soaps.

Fats and oils used in soap manufacture in 1937 and 1936, classified by characteristics, were as follows:

	1936	1937
N.	fillion	Million
Fats and Oils	lbs.	lbs.
Hard oils:		
Slow lathering-		
Inedible tallow	660	614
Whale and fish oils	161	189
Greases	99	94
Palm oil	78	141
Other	1	1
Quick lathering-		
Coconut oil	307	252
Palm kernel oil	26	112
Babassu oil	9	14
Soft oils:		
Cotton and other foots	183	183
Olive foots, inedible oil	26	19
Other	28	40
Total fats and oils	1,578	1,659

The most important shifts in individual oils within the groups were in palm kernel oil and palm oil. Total palm kernel oil used in 1937 was four times amount used in 1936; almost twice as much palm oil was used as in 1936. Decrease in the quantity of inedible tallow used was offset by an increase in imported palm oil in the slow lathering group.

JUNE MARGARINE TAX

Taxes paid on oleomargarine during June, 1938 and 1937, as reported by the Bureau of Internal Revenue:

		*	1938.	1937.
Excise	taxes		\$ 66,134.00	\$ 69,443.20
Special	taxes		304,699.86	311,433.66
Total			\$370 833 86	\$380 876 86

Quantity of product on which tax was paid during June, 1938 totaled 42,902 lbs. of colored margarine and 24,708,840 lbs. of uncolored; during the same month a year ago, tax was paid on 39,300 lbs. of colored and 26,205,280 lbs. of uncolored margarine.

CANNED BEEF FROM URUGUAY

Uruguayan exports of canned beef to the United States totaled only 5,902,-211 lbs. in the first six months of 1938, a 57 per cent drop from the half year's 13,605,036 lbs. in 1937. The average price during the second quarter of 1938 was 11.2 cents per pound compared with 12.0 cents for the 1937 second quarter.

Watch "Wanted" page for Bargains.

VEGETABLE OILS

WEEKLY MARKET REVIEW

COTTONSEED oil futures at New York backed and filled in active trading during the past week but averaged very steady. Speculative absorption carried the market to new highs for the season, but was followed by a reaction of about 20 points from best prices. The setback resulted from easiness in allied commodities and securities.

A letup in active cash demand for oil also brought some selling pressure; the week's reactions were limited, however, by wet weather in the South and some crop damage in the Eastern belt.

Speculative demand for oil was huge and very persistent, and oil futures gained ground on both cotton and on lard. December oil and December cotton at times were selling at the same prices, while December lard was only about ¼c per pound over December oil. Despite relative cheapness of lard, many around the oil ring believe that cotton-seed oil will go to a premium over lard futures on account of the prospective small crush this year. They expect consumer demand for domestic oil to continue at a rate exceeding the new season crush and that it will materially cut down prospective carryover of 1,400,000 bbls. at the end of 1937-38 season.

Declines were also checked by absorption of nearby delivery by brokers, presumably acting for refiners. This buying served to tighten up the September position in relation to later months. It is believed that a good sized short interest exists in September oil and some will not be surprised if September goes to a fair-sized premium over distant months before bulk of shorts get under

Spreaders were again active in selling oil and buying cotton, and in some cases selling oil against purchases of lard. Many find it difficult to believe that oil will go over lard and stay there for any length of time.

Cash Demand Slackens

Cash oil demand flattened out during the week, as a result of further advances in cash oil and shortening prices, and consumers and distributors are disposed to work off stocks on hand. Stocks are believed to be fairly large. Deliveries on hold orders continued on a good scale and there was every indication that July distribution has been comparatively heavy and may run between 350,000 and 400,000 bbls.

There was some trading in crude oil in Texas at 7.30c, but wet weather cut down operations in new crop crude. In the Southeast, the market was around 7½c, but purely nominal, while in the Valley 7½c was bid with little oil available. Mills holding seed, it was said, are

not anxious to start up at this time except at an 8c price for crude oil.

The government's weekly report noted that weather was decidedly unfavorable in the Eastern two-thirds of the Belt, but mostly favorable in the Western third. Oklahoma and Arkansas received little moisture and rains that fell in Texas were needed. Excessive moisture in the Central and Eastern belt was favorable to weevils.

COCONUT OIL. — Demand was rather moderate at New York and there was no particular pressure of offerings. The tone was barely steady with sellers quoting 3½c and 3½c on the Pacific coast

CORN OIL.—Business passed at 84c with demand reported slightly better. Oil was generally quoted at 84@84c in far Western shipping areas.

SOYBEAN OIL.—Spot oil at New York sold at 6c and buyers' ideas later were \(^1\)c lower. Futures were steady at 6\(^1\)c \(^0\)6\(^1\)c, depending upon shipping points.

PALM OIL.—The market was quiet and steady at New York with no particular buying interest. Nigre was quoted at 3.05c and Sumatra at 3%c. Relative steadiness in Europe kept pressure off the American market.

PALM KERNEL OIL.—Demand was slow and the market slightly easier. Sellers were quoting 3.80c, New York.

OLIVE OIL FOOTS.—Fair inquiries were reported in the market and prices ruled steady at New York around 7%c.

PEANUT OIL.—Offerings continued light and the market was nominal at 7% @8c.

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., July 28, 1938—cotton oil futures unchanged with firm undertone. Crude was firm at 7%c to 7½c lb., f.o.b. mills, with desirable grades absent. Bleachable active at advancing prices with stocks poorly distributed and by no means burdensome. Continued rains, boll weevil and worms causing anxiety as to outcome of crop which is about two weeks late over large area, especially where crop was replanted several times due to unfavorable weather.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, July 28, 1938.—Fortythree per cent cottonseed cake and meal, Dallas basis, for interstate shipment \$24.00. Prime cottonseed oil is currently quoted at 7%c nominal.

COTTON OIL TRADING

COTTONSEED OIL.—Valley crude was quoted Wednesday at 7½c paid; Southeast, 7½c nominal; Texas, 7%c nominal at common points, Dallas, 7½c nominal.

Market transactions at New York:

Friday, July 22, 1938

	-Ra	nge-	Closing		
Sales.	High.	Low.	Bid.	Δ	sked.
			870	a	nom
5	880	875	875	a	876
6	878	876	873	a	875
			873	a	nom
41	879	870	871	a	872
18	875	870	873	a	70tr
			872	a	nom
20	882	874	875	a	74tr
	5 6 41 18	Sales. High. 5 880 6 878 41 879 18 875	Sales. High. Low. 5 880 875 6 878 876 41 879 870 18 875 870	Sales. High. Low. Bid.	

Saturday, July 23, 1938

	C -	
Sept 6 879 876 87	U at	trad
Oct 1 876 876 87	4 8	876
Nov 87	5 a	nom
Dec 11 872 870 87	1 a	70tr
Jan 2 870 870 87	0 a	trad
Feb 87	2 a	nom
Mar 5 879 875 87	5 a	trad

Monday, July 25, 1938

Aug.				880	a	nom
Sept.	44	888	881	882	a	81tr
Oct.	37	889	882	881	a	883
Nov.				881	a	nom
Dec.	108	888	879	880	8	trad
Jan.	39	888	880	881	a	882
Feb.				881	a	nom
Mar.	43	892	884	883	a	885

Tuesday, July 26, 1938

Aug.				875	a	nom
Sept.	20	882	876	877	a	trad
Oct.	13	878	872	874	a	875
Nov.				874	a	nom
Dec.	50	878	871	872	a	trad
Jan.	16	876	871	873	a	trad
Feb.				873	a	nom
Mar				876	9	878

Wednesday, July 27, 1938

Aug.				880	a	nom
Sept.	30	876	870	872	a	trad
Oct.	35	872	864	870	a	trad
Nov.				870	a	nom
Dec.	96	871	864	867	a	869
Jan.	41	871	865	869	a	trad
Feb.				870	a	nom
Mar.	26	875	870	874	a	trad

Thursday, July 28, 1938

Sept.	٠			877	868	872	a	873
Oct.				873	863	867	a	869
Dec.				873	863	867	a	nom
Jan.				873	864	867	a	nom
Mar				877	868	870	9	872

Sales, 190 contracts.

(See page 33 for later markets.)

HIDES AND SKINS

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trading was done on a moderate scale this week at steady prices, with a total of about 70,000 hides reported so far. Most of the hides moving were June-July take-off, with a few earlier dating included at the differentials recently established. More hides available this basis.

The unsettled condition of other commodity and security markets around mid-week was reflected in hide futures and had a tendency to increase the caution of buyers. Leather trade has been fair but tanners have found difficulty in advancing their prices in line with raw stock costs. A good quantity of hides has been absorbed in recent weeks but packers have worked themselves into a greatly improved position on the accumulation of old hides and holdings on most descriptions run late May or June forward. With the pick-up in trade generally expected during the autumn months, the outlook is for a firm market later, barring unforeseen outside developments.

One lot of 4,000 June-July native steers sold at 11½c; 3,000 moved at 11½c for that dating and 11c for Mays; 4,400 sold at 11½c for June-July, 11c for May and 10½c for Apr.; Association sold 800 June-July at 11½c. A car of June-July extreme light native steers sold at 11½c.

Total of 2,700 butt branded steers sold at 11½c for June-July. One packer sold 10,000 June-July Colorados at close of last week at 11c. Heavy Texas steers sold at 11½c for June-July and 11c for May, 1,600 involved. Light Texas steers last sold at 10½c, dating Mar. to June. Extreme light Texas steers quotable 11c nom.

One lot of 4,700 heavy native cows sold, establishing the market at 11 1/2c for June, 11c for May and 101/2c for Apr.; some earlier dating offered at 10c. One packer sold 15,000 and another 4,000 June-July light native cows at 111/2c, reported going to a dealer; 2,700 Mays later sold at 11c; last sale of straight Julys by Association was at 11%c; export sales of light cows were reported to net 11c for 4,000 Milwaukee Apr.-May take-off and 111/4c for 3,000 same dating St. Paul hides. Total of 16,000 June-July branded cows sold to a dealer at 11c; last sale of straight Julys by Association was 11 1/4 c.

At close of last week, 3,000 May-June-July native bulls sold at 8½c, steady price.

One encouraging feature was the announcement that several shoe factories were stepping up operations to a full five-day week, from the previous three-day week basis.

OUTSIDE SMALL PACKER HIDES.

—Some straight July outside small

packer all-weight hides of fairly light average sold early up to 10½c, selected, Chgo. freight, brands ½c less. Tanner buyers have backed away from the market, however, and further offerings at 10½c unsold; hides can be sold at 10c but killers are not pressing offerings on market.

PACIFIC COAST.—Trading awaited to establish market on the West Coast. Last trading, several weeks back, was on Vernon packer June take-off at 9c for steers and 8½c for cows, flat, f.o.b. Los Angeles, with a cent more asked later by killers.

FOREIGN WET SALTED HIDES .-Following the sales of several packs Argentine steers late last week previously reported at 66 pesos, equal to 1013/16c, c.i.f. New York, 8,000 reject steers sold at 61 pesos or 101/16c, about %c decline, and 9,000 reject cows at 56 pesos or 95/16c. These hides are now running mid-winter quality but, with duty added, heavy steers are still selling higher than the Chicago market. Early this week, 4,000 Anglos and 2,500 Smithfield steers were reported at 66 pesos or 1013/16c, followed by one pack at 67 pesos or 11c. A part-pack of 2,500 Montevideo steers sold at \$38.00 Uruguay gold, equal to 12 4c; 2,000 more sold same basis, and 2,000 Nacional steers sold later at \$38.75 or 12%c.

COUNTRY HIDES.—Country hides have not shown much action and buyers have been inclined to hold off with the slowing up of the recent advancing packer market. Untrimmed all-weights appear top at 8c, selected, del'd Chgo, for actual business, although at least \(^1\)c c more is usually asked. Heavy steers and cows quoted nominally \(^1\)\(^2\)c flat, with liberal offerings at 8c flat unsold. Trimmed extremes appear to top at 10c, selected. Buff weights quoted \(^1\)\(^2\)c established \(^1\)c best price obtainable at present. Bulls quoted \(^1\)\(^1\)c flat. All-weight branded hides \(^2\)07\(^1\)c flat nom.

CALFSKINS.—The movement of 10,000 southern all-weight calfskins late last week by two packers at 13c left this market well sold up to July 1st. Balance of June production moved several weeks back at 18c for northern heavies 9½/15 lb., and 18½c for picked point heavies, River point heavies at 17c, and all lights under 9½ lb. 17c; Milwaukee all-weights sold at 17½c basis packers. Offerings of July calf awaited.

Trading is awaited to clarify the market on Chgo. city calfskins. The 8/10 lb. are quoted in a nominal way around 14@14½c, with 15c asked and an early bid of 14c not renewed; 10/15 lb. around 15½c nom., with this figure intimated obtainable early and 16c is asked. Outside cities, 8/15 lb., around 14@14½c nom.; straight countries

10½@11c. Chicago city light calf held at \$1.10, with \$1.05 bid early in week.

KIPSKINS.—Market in a waiting position on packer kipskins, pending offerings of July kips. June production was cleaned up several weeks back at 15c for northern natives and 14c for northern over-weights, southerns a cent less, and branded kips 12½c.

A bid of 13c was reported late this week for city kipskins; offerings scarce but collectors have been talking 14c. Outside cities around 13c nom.; straight countries 10@10½c asked.

Packers moved their June regular slunks previous week at 70c and well sold up to end of month.

HORSEHIDES.—Trading has been slow, with garment leather not moving as well as other grades, and dealers find difficulty in moving horse fronts. Good city renderers, with manes and tails, quoted \$3.10@3.15, selected, f.o.b. shipping points, top for actual business; ordinary trimmed renderers quoted \$2.80@2.90, del'd Chgo.; mixed city and country lots \$2.50@2.60, Chgo.

SHEEPSKINS.—Dry pelts nominal around 14@14½c per lb., del'd Chgo. Production of shearlings is rather light now and sales not as frequent; market quoted usually 60@65c for No. 1's, 40@42½c for No. 2's, and 22½@25c for No. 3's; one small lot offered at 60c, 45c and 30c unsold. Pickled skins appear firm for the better quality now available and one house reports a car July skins sold at \$4.75, or 25c advance; this appears top so far, although asking prices range \$5.00@5.50, depending upon sellers. Packer lamb pelts quoted around \$1.15@1.25 per cwt. live lamb.

New York

PACKER HIDES.—The eastern market was quiet, being fairly well sold up to July 1st except for a car of June native steers which is held at 12c, and a car of June Colorados held at 11½c. July hides are held at similar levels, with packers inclined to wait out the market.

CALFSKINS. — Collectors moved about 10,000 calfskins at 5@10c advances, heavies showing most up-turn; the 4-5's sold at \$1.10, 5-7's at \$1.35 and 7-9's at \$1.60; last trade on 9-12's was at \$2.40. Packers sold 20,000 skins, with the 7-9's moving at \$1.80 and 9-12's at \$2.65, about steady prices.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 23, 1938, were 5,544,000 lbs.; previous week, 4,108,000 lbs.; same week last year, 4,660,000 lbs.; from January 1 to July 23 this year, 129,049,000 lbs.; for the same period one year ago, 147,707,000 lbs.

Shipments of hides from Chicago for the week ended July 23, 1938, were 5,467,000 lbs.; previous week, 4,690,000 lbs.; same week last year, 3,861,000 lbs.; from Jan. 1 to July 23, 1938, 123,409,000 lbs.; 1937 period, 151,049,000 lbs.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended July 29, 1938, with comparisons, are reported as follows:

PA	CKER I	HID	ES.		
	k ended ly 29.		Prev. week.		week,
Hvy. nat.	@11%		@11%	19%	@20
Hvy. Tex.	@11%		@11%	191/	@20
Hvy. butt brnd'd strs	@111/9		@11%		@191/3
strs Ex-light Tex.	@11		@11		@19
strs11 Brnd'd cows11	@11¼n @11¼		@11¼n @11¼		@171/2
Hvy. nat.	@11%	11			@1814
Lt. nat. cows11% Nat. bulls	@ 81/2		@ 11%		@171/3
Brnd'd bulls Calfskins17	@ 7%	17		24	@131/4
Kips, nat Kips, ov-wt	@15		@15 @14 @121/4	16 15	
Kips, brnd'd Slunks, reg Slunks, hrls30	@121/2 @70 @35	30	@70	10	@1.05
Light native, but per lb. less than l	t brande	d a	nd Colora	do st	eers 1c

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts10	@1034	10	@104	153	4@161/4
Branded 91		93	4@ 9%		@16
Nat. bulls			@ 71/2		4@13
Brnd'd' bulls .			@ 7		4@12
Calfskins14	@ 15%n			191	4@22%
Kips			@13n		@18
Slunks, reg60	@65n	60	@65n		@95n
Slunks, hrls	@25n		@25n	35	@40n

COUNTRY HIDES

Hvy. steers	@ 734n	@ 714n	@1214
Hvy. cows	60 71/n	@ 7½n	@ 121/4
Buffs		814 @ 8%	131/2@14
Extremes	@10	10 @1014	15 @151/2
Bulls		6 @ 61/2	10%@10%
Calfskins		101/4@11	161/2 @ 17
Kips		10 @101/9	14 @141/2
Horsehides	2.50@3.15	2.50@3.25	4 50@5 65

SHEEPSKINS

Pkr. lambs Sml. pkr.	* * * * * *	*****
lambs @60		1.20@1.30
Dry pelts 14 @ 14	14 13 @14	23 @24

N. Y. HIDE FUTURE MARKETS

Saturday, July 23, 1938.—Close: Sept. 11.23; Dec. 11.54@11.55; Mar. 11.75 n; June 11.77 n; sales 60 lots. Closing 9@23 higher.

Monday, July 25, 1938.—Close: Sept. 11.23@11.27 sales; Dec. 11.54@11.56 sales; Mar. 11.80@11.85; June 11.85 n; sales 225 lots. Closing unchanged to 8 higher.

Tuesday, July 26, 1938.—Close: Sept. 11.00@11.05; Dec. 11.35; Mar. 11.53@11.60; June 11.58 n; sales 179 lots. Closing 19@27 lower.

Wednesday, July 27, 1938.—Close: Sept. 10.82 b; Dec. 11.15; Mar. 11.35@ 11.39; June 11.49 n; sales 179 lots. Closing 9@20 lower.

Thursday, July 28, 1938.—Close: Sept. 10.92@10.94; Dec. 11.22@11.25; Mar. 11.42 n; June 11.47 n; sales 107 lots. Closing 10 higher to 2 lower.

Friday, July 29, 1938.—Close: Sept. 10.75@10.78; Dec. 11.07; Mar. 11.27@11.35; June, 1939 11.32 n; sales 108 lots. Closing 15@17 lower.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended July 29, 1938, totaled 288,965 lbs. of lard and 106,900 lbs. of bacon.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were weaker the latter part of the week due to heavier hog arrivals than expected, hedging and liquidation. Cash trade fair.

Cottonseed Oil

Cotton oil was easier with liquidation and selling on lard weakness, better weather in South, continued quiet cash trade and unsteadiness in cotton. Commission houses were persistent buyers of oil on scale down. Crude, 7½c lb. nom.; Southeast, Valley and Texas, 7½c lb.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept., 8.70; Oct., 8.63; Dec., 8.61; Jan. 1939, 8.63; March 8.65. Sales 110 lots. Closing steady.

Tallow

Extra tallow quoted at 5%c lb., f.o.b.

Stearine

Stearine, 81/2c.

Friday's Lard Markets

New York, July 29, 1938.—Prices are for export. Lard, prime Western, \$9.15 @9.25; middle Western, \$9.15@9.25; city, 8%c; refined continent, 9%c; South American, 9%c; Brazil kegs, 9%c; shortening, 10%c in carlots.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to July 29, 1938: To the United Kingdom, 41,890 quarters; to the Continent, 1,092. Last week to the United Kingdom, 127,228 quarters; to the Continent, 12,342.

MODEL PLANTS IN BRAZIL

Erection of several model slaughter houses in districts of Rio Grande do Sul state, Brazil, is being planned by the state government in cooperation with the Rio Grande Meat Institute, according to the U. S. Department of Commerce. Locations are being chosen and the Meat Institute will call for bids.

EXPORTS OF SPECIAL MEATS

Meat specialties and poultry exported from the U.S. in June, 1938:

			Lbs.	Value.
Kidneys	and	livers	898,567	\$139,382
Tongues			427,466	69,100
Poultry :	and g	ame	168,205	40,301

BRITISH PROVISION MARKETS

Liverpool, July 29, 1938.—Fair demand for hams, with general provision market firm. Poor demand for lard.

Friday's prices were: Hams, American cut, 98s; ham, long cut, 106s; short backs, unquoted; bellies, English, 67s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 102s; Canadian Cumberlands, 81s; spot lard, 48s.

GERMAN MEAT TRADE

Hog imports into Germany were sharply higher in the first four months of 1938. Receipts totaled 177,861 head against 109,898 in the like 1937 period. Some domestic hog and pork shortage seems likely to continue, according to reports of the U. S. Department of Commerce, as number of brood sows is still below normal.

January-April imports of pork amounted to 21,373,000 lbs. compared with 15,850,000 lbs. last year; beef, 36,653,000 lbs. against 16,033,000 lbs.; fat backs, 2,540,000 lbs. compared with 7,133,000 lbs., and lard, 35,710,000 lbs. against 28,511,000 lbs. Of the 15,431,000 lbs. of casings imported in the first four months of 1938, the United States supplied only 395,000 lbs.

CHICAGO HIDE FUTURES

Saturday, July 23, 1938.—Close: Sept. 11.60; Dec. 11.90; Mar. 12.16 b; June 12.25 b; sale 1 lot. Closing 10 lower to 16 higher.

Monday, July 25, 1938.—Close: Sept. 11.60 b; Dec. 12.00; Mar. 12.35; June 12.25; sales 5 lots. Closing unchanged to 19 higher.

Tuesday, July 26, 1938.—Close: Sept. 11.35; Dec. 11.85 ax; Mar. 12.00; June 12.75 ax; sales 5 lots. June 50 higher, other months 15@35 lower.

Wednesday, July 27, 1938.—Close: Sept. 11.00@11.50; Dec. 11.50; Mar. 11.50@11.90; June 12.50 ax; sales 3 lots. Closing 25@30 lower.

Thursday, July 28, 1938.—Close: Sept. 11.45; Dec. 11.75; Mar. 12.05; June 12.00 b; sales 9 lots. Closing 25@ 55 higher.

Friday, July 29, 1938.—Close: Sept., 11.15@11.50; Dec., 11.30@11.55; Mar., 11.60@11.85; June, 11.75@12.10. Sales, 4 lots. Closing 25@45 lower.

LIVER PRODUCTS

In Volume 3 of THE NATIONAL PRO-VISIONER'S packer's encyclopedia, "Sausage and Meat Specialties," tested and proved formulas for the manufacture of liver products are presented. Write for information.

LIVE STOCK MARKETS

WEEKLY REVIEW

More Livestock By Truck

RUCK hauling of livestock to market reached a maximum during the first half of 1938, according to reports from the 68 public stockyards. Truck receipts in the first half of this year totaled 16,962,898 head of cattle, calves, hogs, sheep and horses, compared with 16,869,406 head in the first half of 1937 and 16,552,685 head in the like period of 1936. Less than half the livestock received was marketed by rail.

Cattle marketed by truck during June was the largest on record for that month, while marketings of other classes was near the record for the month. Trucks brought in 55.3 per cent of all livestock during June, compared with 49.5 per cent in May and 53.3 per cent in June a year ago.

Percentage of June receipts of the different classes of livestock received by truck, compared with June of the preceding 7 years, was as follows:

PER CENT MARKETED BY TRUCK

June.	Cattle.	Calves.	Hogs.	Sheep.
1938	64.5	60.7	68.9	36.5
1937	56.8	61.8	67.9	37.0
1936	60.9	58.9	69.8	38.5
1935	58.1	57.8	62.3	33.4
1934	46.3	49.5	60.9	32.8
1933	52.8	54.4	59.5	35.4
1932	41.5	47.1	49.5	27.6

Cattle marketed by truck during the first half of 1938 totaled 3,892,407 head; calves, 1,854,280; hogs, 7,999,057 and sheep and lambs, 3,062,663 head.

CUDAHY PROMOTES 4-H WORK

Prizes for outstanding work in the production of meat animals will be awarded to 4-H club boys and girls in nine states by Cudahy Packing Co. this fall. Trips to the International Live-

stock Exposition and the National Club Congress, to be held in Chicago the first week in December, will be awarded to winners in Georgia, Iowa, Minnesota, Utah and Kansas; trip to the National Western Stock Show in Denver to a Colorado member: to the American Royal at Kansas City for 2 meat animal winners in Missouri; Nebraska will receive 3 sheep club trips to the State Club Week at Lincoln and in South Dakota 3 meat animal project winners will go to the state short course at the South Dakota Agricultural College at Brookings. State club leaders will select the winners and all entrants will be required to submit a standard report form, story of their work and photograph of one or more of the animals used in the project.

U. S. YARDS CALLED CARRIER

Finding the Union Stock Yard and Transit Co. of Chicago a common carrier, the Interstate Commerce Commission has rejected the company's proposed cancellation of its tariff of loading and unloading charges on livestock. The company had contended that it was no longer a common carrier since it had divested itself of rail facilities it Commissioner Eastonce possessed. man, dissenting, declared the case was likely to go to the U.S. Supreme Court and said that in his judgment the yards company was not now a common carrier by railroad.

MORE HOGS KILLED

Hog slaughter under federal inspection at eight principal markets for the three weeks ended July 22 totaled 619,807 head. This compares with a kill of 437,168 in the like period a year ago. For one week ended July 22 slaughter at these markets totaled 202,307 head.

RECORD LAMB CROP

The largest lamb crop on record was reported by the Bureau of Agricultural Economics when the 1938 crop was estimated at 32,221,000 head. This year's production is about 5 per cent larger than in 1937, about 2 million head or nearly 7 per cent greater than the 5-year (1933–37) average, and 606,000 head larger than the previous record crop of 1931.

Increase from last year was a result of the larger crop in the Western sheep states, since the crop in the native sheep states was a little smaller than that of last year. The large crop this year was also a result largely of the high average number of lambs saved per 100 ewes although there was a small increase in the number of breeding ewes. The estimated percentage lamb crop this year of 88.7 was the largest in the 15 years for which such estimates have been made.

Native lamb crop this year is estimated at 11,029,000 head, compared with the 1937 crop of 11,329,000 head and the 5-year average of 11,191,000 head. The 1938 lamb crop in the Western sheep states was about 9 per cent larger than that of 1937, being estimated at 21,192,-000 head, compared with 19,451,000 in 1937 and the 5-year average of 18,955,-000. The 1938 crop is the largest on record for these states.

U. S. INSPECTED HOG KILL

At 8 points for the week ended July 22, 1938, compared:

Week ended July 22.	Prev. week.	Cor. week, 1937.
Chicago	62,742 16,588	46,541 9,569
Omaha	15,069 41,745	10,528 24,454
Sioux City	13,767 7,865	8,372 4,178
St. Paul	31,063 33,779	16,990 21,219
Total202,307	222,638	141,852



Detroit, Mich. Cincinnati, O. Dayton, O. Omaka, Neb. Indianapolis, Ind. La Fayette, Ind. Louisville, Ky. Naskville, Tenn. Sioux City, Ia. Montgomery, Ala. Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

BEMIS BEEF OR NECK WIPES

Exceptionally absorbent pads. 4 to 6 layers of cheese cloth or stockinette. Send for free sample.

BEMIS BRO. BAG CO. . ST. LOUIS . BROOKLYN

FEWER CATTLE IMPORTED

Fewer live cattle were imported into the United States during the first half of 1938 than in the like period of 1937. All of the decline was in cattle from Canada. Imports from Mexico were 29,373 head greater than in the first half of 1937, and exceeded Canadian imports by 131,194 head. In the first six months of 1937 imports from Mexico were 6,628 head larger than those from Canada.

During June, 1938, cattle imports totaled only 16,656 head, compared with 41,462 head in June, 1937. Cattle weighing 700 lbs. or over constituted the smallest percentage of the June import. Imports for June and the first 6 months of 1938 compared with like periods of 1937 were reported as follows:

LIVE CATTLE IMPORTS

Cattle.	June, 1938. No.	June, 1937. No.	6 mos., 1938. No.	6 mos., 1937. No.
				1
700 lbs. or over:				
Canada	1,901	11,672	25,145	87,777
Mexico	1,054	986	25,628	23,530
Total	2,955	12,658	50,773	111,307
175 to 700 lbs.:				
Canada	660	2,383	2,291	5,909
Mexico	7,308	10,987	159,172	132,564
Total	7,968	13,370	161,463	138,473
Under 175 lbs.:				
Canada	5,461	14,668	28.036	57,278
Mexico	119	686	1,865	1,198
Total	5,580	15,354	29,901	58,476
From other				,
countries	153	80	446	584
Total cattle.	16.656	41.462	242 582	308 840

CANADIAN LIVESTOCK PRICES

STEE	RS.	
е е	Veek nded Last nly 31. week.	Same week 1937.
Toronto	7.50 \$ 8.00 7.00 7.60 7.50 7.50 6.25 6.75 5.50 7.00 5.10 4.00	9.75 8.50 7.00 6.50
Moose Jaw	5.00 5.00 6.25 6.50 ALVES.	
Toronto		8.00 5.00 5.00 5.50 4.50 5.00

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

BACON HOGS.

\$12.25

12.25 12.00 11.75

11.25

11.75

11.75

\$10.15

10.15 9.50 9.15

9.25

0.25

9.25

 Prince Albert
 11.90

 Moose Jaw
 12.00

 Saskatoon
 11.90

GOOD LAME	S.	
Toronto\$10.75	\$12.00	\$11.00
Montreal 9.00	10.50	9.50
Winnipeg 8.50	10.00	8.50
Calgary 8.00	8.00	7.50
Edmonton 7.25	7.50	7.50
Prince Albert 8.00	8.00	7.50
Moose Jaw 8.50	8.50	7.75
Saskatoon 8.00	8.50	7.25

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, July 28, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft & oily not quoted).	CHICAGO.	NAT.	STK.	YDS.	OMAHA.	KANS. CI	TY. S	T. PAUL.
BARROWS AND GILTS: Good-choice:								
140-160 lbs. 160-180 lbs. 180-200 lbs. 200-220 lbs. 220-220 lbs. 220-250 lbs. 250-290 lbs. 290-350 lbs.	9.35@ 9.65@1 9.75@1 9.75@1 9.75@1 9.75@0 8.70@ 8.20@	9.85 \$ 0.00 0.05 0.05 0.00 9.60 8.85	9.25@ 9.50@ 9.75@ 9.75@ 9.60@ 8.90@ 8.40@	9.75 \$ 9.90 9.90 9.90 9.85 9.80 9.25	9.40@ 9.80 9.65@ 9.85 9.70@ 9.90 9.75@ 9.90 9.50@ 9.90 8.75@ 9.75 8.10@ 9.00	\$ 9.65@ 9.70@ 9.75@ 9.75@ 9.60@ 9.00@ 8.50@	9.90 \$ 9 9.90 9 9.90 9 9.90 9 9.90 9 9.80 8 9.25 7	.25@ 9.75 .65@ 9.75 .65@ 9.75 .65@ 9.75 .15@ 9.75 .25@ 9.50 .75@ 8.50
Medium: 140-160 lbs								0.00@ 9.65 0.00@ 9.65 0.00@ 9.65
PACKING SOWS: Good:								
275-350 lbs	6.25@	8.00 7.50 6.85 6.85	7.40@ 6.75@ 6.25@ 6.00@	8.00 7.75 7.15	7.50@ 7.85 7.00@ 7.65 6.50@ 7.15	7.40@ 7.15@ 6.50@ 6.25@	7.85 7 7.65 6 7.40 6	7.10@ 7.75 3.50@ 7.10 3.25@ 6.50
SLAUGHTER PIGS:					**********			
Good-choice, 100-140 lbs Medium, 100-140 lbs	8.90@ 8.35@	9.60 9.35	8.90@ 8.40@	9.50 9.25	*********			3.50@ 9.50
Slaughter Cattle, Vealers, and Ca	alves:							
STEERS, choice:					40 00 044 80	10 OF #11	1 08 1/	0.35@11.35
750- 900 lbs	10.50@1 10.75@1 10.75@1 11.00@1	1.50 2.00 2.25 2.25	10.25@ 10.50@ 10.75@ 11.00@	12.00	10.00@11.50 $10.25@11.75$ $10.75@12.00$ $11.00@12.00$	10.50001	1.75 10 2.25 10 2.25 10	0.35@11.75 $0.65@12.00$ $0.75@12.00$
STEERS, good: 750- 900 lbs. 900-1100 lbs. 1100-1300 lbs. 1300-1500 lbs.	9.50@1 9.75@1 9.75@1 9.75@1	1.00	9.25@ 9.50@ 9.50@ 9.50@	$10.75 \\ 10.75$	9.25@10.25 9.50@10.75 9.50@10.75 9.50@11.00	9.50@1	0.50 8 0.85 8 1.00 8	9.00@10.35 9.15@10.65 9.25@10.75 9.50@10.75
STEERS, medium: 750-1100 lbs, 1100-1300 lbs,		9.75 9.75	7.75@ 8.00@	9.25 9.50	7.75@ 9.50 8.00@ 9.75	7.00@ 7.50@	9.50 9.65	7.50@ 9.25 7.85@ 9.50
STEERS, common (plain): 750-1100 lbs		8.00	6.75@	7.75	6.50@ 8.00	6.00@	7.50	6.25@ 7.85
STEERS AND HEIFERS: Choice, 550-750 lbs Good, 550-750 lbs			10.00@ 9.00@	11.00	9.75@11.25 8.25@ 9.75	9.75@1 8.50@	10.75	9.75@11. 00 8.35@10. 00
HEIFERS:	5.504	10.00	0.004	10.00	0.200	01000		
Choice 750-900 lbs Good, 750-900 lbs Medium, 550-900 lbs Common (plain), 550-900	10,25@ 9,00@ 7,00@ 1bs. 5,75@	11.25 10.25 9.00 7.00	10.00@ 9.00@ 7.50@ 6.25@	10.00	9.75@10.75 8.50@ 9.75 7.00@ 8.56 5.50@ 7.0	9.75@1 8.50@ 6.25@ 5.25@	0.75 9.75 8.50 6.25	9.85@10.75 8.50@ 9.85 6.75@ 8.50 5.50@ 6.75
COWS, all weights:					E 010 E 51			
Choice Good Medium Common (plain) Low cutter and cutter.	7.50@ 6.75@ 6.00@ 5.25@ 4.00@	8.25 7.50 6.75 6.00 5.25	6.50@ 6.00@ 5.25@ 3.75@	7.25 6.50 6.00 5.25	7.25@ 7.73 6.25@ 7.23 5.75@ 6.23 5.25@ 5.73 4.25@ 5.23	5.0000	6.75 6.25 5.50 5.00	6.15@ 7.00 5.35@ 6.15 4.85@ 5.35 3.75@ 5.00
BULLS, yearlings excluded:								
Good	6.50@ 6.00@ ain). 5.25@	7.50 7.10 6.25	6.50@ 6.00@ 5.00@	7.00 6.50 6.00	6.25@ 7.00 5.75@ 6.40 5.00@ 5.75	6.25@ 5.25@ 4.50@	6.25 5.50	6.25@ 6.75 5.50@ 6.40 4.85@ 5.65
VEALERS (all weights): Choice Good Medium Culi and common (plain	9.75@ 8.25@ 7.75@ a) 5.50@	10.50 9.75 8.25 7.75	8.50@ 7.25@ 4.50@	9.75 9.75 8.50 7.25	8.50@10.0 7.00@ 8.56 6.00@ 7.0 5.00@ 6.0	8,50@ 7,00@ 6,00@ 4,50@	9.00 8.50 7.00 6.00	9.50@10.00 8.50@ 9.50 7.50@ 8.50 5.00@ 7.50
CALVES: 250-400 lbs.; Choice Good Medium Common (plain)	7.00@	8.00 7.50	7.50@ 6.50@ 5.50@ 4.75@	9.00 7.50 6.50 5.50	8.00@ 9.0 7.00@ 8.0 6.00@ 7.0 5.00@ 6.0	0 7.75@ 0 6.50@ 0 5.75@ 0 4.50@	8.75 7.75 6.50 5.75	8.00@ 9.00 7.00@ 8.00 6.00@ 7.00 5.00@ 6.00
Slaughter Lambs and Sheep:								
SPRING LAMBS:			-				0.05	0.000 0.00
Choice Good Medium Common (plain)	8.85@ 7.65@	9.60 9.40 8.85 7.65	9.15@ 8.75@ 7.50@ 6.00@	9.50 9.15 8.75 7.50	9.00@ 9.2 8.50@ 9.0 7.75@ 8.5 6.75@ 7.7	5 9.00@ 0 8.50@ 0 7.50@ 5 6.00@	9.00 8.50	9.00@ 9.25 8.50@ 9.00 7.75@ 8.50 6.50@ 7.25
YEARLING WETHERS (sh Good-choice	orn):		6.00@ 5.00@	7.25 6.00	5.75@ 7.0 4.75@ 5.7	0 6.00@ 5 5.00@	7.25 6.00	6.25@ 7.25 5.50@ 6.25
EWES (shorn): Good-choice Common (plain) and me	3.25@ edium 2.00@	3.75 3.25	2.50@ 1.50@	3.25 2.50	3.00@ 3.5 1.75@ 3.0	0 3.00@ 0 1.50@	3.85 3.00	3.00@ 3.50 1.50@ 3.00
Note: Effective July 5, new will be classified as "yearlings."	crop lambs a	re bein	g class	ified as	'spring lai	mbs''; old	crop ov	ine animals

NEW YORK LIVESTOCK

Receipts week ended July 23:

	Cattle.	Calves.	Hogs.	Sheep
Jersey City Central Union New York	. 1,910	10,951 $2,057$ $2,870$	3,310 10,370	23,986 20,064 2,863
Total Last week Two weeks ago	. 7,366	15,878 17,065 25,109	13,680 17,422 14,206	46,915 49,001 63,056

PACIFIC COAST LIVESTOCK

Receipts five days ended July 15:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	. 4.731	1.053	2.041	6,089
San Francisco		50	2,100	4,090
Portland		530	8,000	3,000
DIRECTS—Los Ang cars; hogs 98 cars; Cattle, 475 head; cal sheep, 2,035 head.	sheep, 5 ves, 115	2 cars. head; ho	San Frage, 2,55	ncisco: 0 head;

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 23, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Company	5,002	8,439	16,980
Swift & Company	3,150	3,866	7,463
Wilson & Co		6,879	9,316
G. H. Hammond Co			
Shippers		9,271	2,798
Others	8,206	9,822	1,733
Bronnan Packing Co. 705 b	oge W	ostorn	Packing

Co., Inc., 1,275 hogs. Total: 31,398 cattle; 5,196 calves; 40,257 hogs; 25,852 sheep.

Not including 1,046 cattle, 995 calves, 16,930 hogs and 12,438 sheep bought direct.

*Includes directs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company		891	1,828	5,857
Cudahy Pkg. Co Swift & Company	1,969	887 870	857 1.289	4,758
Wilson & Co	2.233	874	903	3,992
Indep. Pkg. Co Kornblum Pkg. Co	834			
Others	8,211	180	2,344	2,234
Total		8,702	7,530	20,847
Not including 15 15	19 hoge	hought	direct	

OMARA			
C	attle and Calves.		Sheep.
Armour and Company. Cudaby Pig. Co. Swift & Company Others Cattle and calves: Eagle Omaha Pig. Co., 173: Geo. Pig. Co., 986: Nebraska B Pig. Co., 111: John Roth & Pig. Co., 234; American F Pig. Co., 234; American F Pig. Co., 208; Wilson & Co.	4,635 3,329 3,351 Pkg. Co. Hoffma eef Co., Son, 89; kg. Co., 1,167.	2,683 1,948 1,261 8,504 , 20: n, 49; 836: South 39;	6,598 6,478 5,181 11,290 Greater Lewis Omaha Omaha Lincoln
Total: 15,227 cattle and cr 29,547 sheep. Not including 126 cattle, sheep bought direct.			_

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company		1,719	6,738	9,217
Swift & Company	2,738	2,909	3,998	8,322
Hunter Pkg. Co	991	452	2,725	625
Heil Pkg. Co			2,025	****
Krey Pkg. Co	****	****	3,819	****
Laclede Pkg. Co	****	****	1,402	****
Sieloff Pkg. Co	0.422	4 070	1,189	0 000
Shippers	9,475	4,879	10,976	6,223
Others	3.925	278	4,367	729
Total	19,967	10,237	37,239	25,116
Not including 1,92 hogs, and 6,692 sheep			calves,	21,641

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company Armour and Company Others	1,631	506 494 49	4,646 3,671 885	9,840 5,475
Total	4.707	1.049	9.202	15.325

SIOUX CITY.

Not including 616 hogs bought direct.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co		137	8,988	1,894
Armour and Company Swift & Company	1,694	154 112	2.088	1,403
Shippers	2,157	18	4,393	889
Others	317	16	14	****
Total	7,651	437	14,581	5,338

OKLAHOMA CITY.

Armour and Compar Wilson & Co Others	2,614	2,614 1,265		1,680 1,952 2		
Total				3,634 bought		
direct.	WICHIT	CA.				
	Cattle.	Calves.	Hogs.	Sheep.		

Cudaby Pkg. Co 1,889 Dold Pkg. Co 775	1,322	1,447	1,907
Wichita D. B. Co 14			***
Dunn-Ostertag 105		*222	***
Fred W. Dold & Sons 122		295	
Sunflower Pkg. Co 50 Pioneer Cattle Co 31		151	***
Rose Pkg. Co 149			
Keefe Pkg. Co 114		****	
most ang. 00.1 114			***
Total 3,249	1,426	2,934	1.91

Not including 1,237 hogs bought direct.

	DEMAE	E.		
	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company		96	1,152	6,836
Swift & Company	885	150	1,097	9,163
Cudahy Pkg. Co		130	746	1,221
Others	2,251	441	939	15,777
	-		-	

FORT WORTH

FORT WO	RIH.		
Cattle.	Calves.	Hogs.	Sheep.
Armour and Company 3,518 Swift & Company 3,486 City Pkg. Co 208 Blue Bonnet Pkg. Co. 106 H. Rosenthal Pkg. Co. 56	1,392 1,790 89 51 20	1,396 1,151 311 71 17	6,005 7,009
Total 7,374	3,342	2,946	13,014
ST. PAU	JL.		
Cattle.	Calves.	Hogs.	Sheep.
Armour and Company 2,849 Cudahy Pkg. Co. 1,179 Swift & Company 4,302 Rifkin Pkg. Co. 333 United Pkg. Co. 1,984 Others 1,623	1,911 1,268 2,914 38 238 1,230	10,190 8,045 5,431	2,192 254 4,131
Total	7,599	23,666	6,821
Not including 134 cattle, and 385 sheep bought direct		es, 2,08	39 hogs

WILWAUKEE

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co		2,281	5,401	947
Armour and Company		1,125		****
N. Y. B. D. M. Co Shippers Others	38 73 636	10 833	22 21	296
Total	3,249	4,249	5,444	1,251

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co	1.184	549	7,926	2,567
Armour and Company		178	1,823	
Hilgemeier Bros	7		711	
Stumpf Bros			105	
Meler Pkg. Co		6	196	
Stark & Wetzel		30	284	
Wabnitz & Deters	69	59	232	51
Maass Hartman Co		16		
Shippers	2,433	1.741	19,133	6,316
Others		138	109	288
Total	6,352	2,717	30,519	9,222

CINCINNATI.

Cattle	. Calves.	Hogs.	Sheep.
S. W. Gall & Sons	30		228
E. Kahn's Sons Co 376 Lohrey Packing Co 3	124	5,458	4,152
H. H. Meyer Pkg. Co. 14	****	2.541	
J. Schlachter 151	180	****	97
J. & F. Schroth P. Co. 26	****	2,377	****
J. F. Stegner Co 224 Shippers 521	260	1.947	2.839
Shippers	786	653	388
M-4-1 0.050	3 4771	19 105	7 700

Not including 978 cattle; 28 calves; 606 hogs and 2,072 sheep bought direct.

RECAPITULATION.

CATTLE.

Week ended July 23.	Prev. week.	Cor. week, 1937.
Chicago 31,398	35,120	24,610
Kansas City 19,223	23,315	15,530
Omaha* 15,227	16,213	12,177
East St. Louis 19,967	24,786	20,504
St. Joseph 4,707	5,822	3.804
Sioux City 7,651	9,914	4.385
Oklahoma City 5,534	7,818	4,960
Wichita 3,249	3,460	2,076
Denver 4,540	4.386	4.573
St. Paul 12,250	15,591	14,666
Milwaukee 3,249	4.177	3.519
Indianapolis 6,352	8.209	5.167
Cincinnati 2,958	3.144	2.519
Ft. Worth 7,374	11,744	6,924
Total143,679	173,699	125,410

HOGS.

*Cattle and calves.

arous.		
Chicago 40,257	42,432	37,850
Kansas City 7,530	5,818	4,166
Omaha 14,391	15,880	10,704
East St. Louis 37,239	36,249	25,973
St. Joseph 9,202	6,520	4,178
Sioux City 14,581	14,086	10,891
Oklahoma City 3,386	3,053	2,469
Wichita 2,934	2,521	2,054
Denver 3,934	3,583	2,675
St. Paul 23,666	30,765	23,171
Milwaukee 5,444	5,809	4.154
Indianapolis 30,519	29,499	17,713
Cincinnati	10,605	10,487
Ft. Worth 2,946	3,080	2,821
Total209,224	209,900	159,306

Sunflower Pkg. Co	50		151	****	BHEEP.		
Pioneer Cattle Co Rose Pkg. Co Keefe Pkg. Co	31 149	****	****		Chicago 25,852 Kansas City 20,847 Omaha 20,547 Fact St. Louis 20,112	21,319 22,147	21 11 24
Total Not including 1,23	7 hogs		2,934 direct.	1,910	East St. Louis. 25,116 St. Joseph 15,325 Sloux City 5,338 Oklahoma City 3,634	13,062 4,495 4,210	15 11 2 1
	DENVE				Wichita 1,910 Denver 32,997	2,248 36,928	30
Armour and Company Swift & Company Cudaby Pkg. Co Others	664 885 740	Calves 96 150 130 441	Hogs. 1,152 1,097 746 939	8heep. 6,836 9,163 1,221 15,777	8t. Paul 6,821 Milwaukee 1,251 Indianapolia 9,222 Cincinati 7,762 Ft. Worth 13,014	11,691 1,510 6,415 9,305	31, 8, 6, 7,
Total	4,540	817	8,934	32,997	Total198,636	200,299	151

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

TATE OFFICE	201		
Cattle.	Calves.	Hogs.	Sheep.
Mon., July 1813,226	2,293	12,654	13,496
Tues., July 19 5,538	1,244	13,278	10,607
Wed., July 20 7,498	1.432	10,203	3.597
Thurs., July 21 3,820	910	9,983	5,967
Fri., July 22 1,281	424	7.155	4.212
Sat., July 23 200	100	4,000	500
Total this week 31,564	6,404	57,273	38,379
Previous week 38,959	6,607	61,533	30,364
Year ago23,936	5,308	53,550	31,616
Two years ago45,922	6,375	74,783	33,119

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 18	2.892	436	2,460	1.347
Tues., July 19		459	1.738	383
Wed., July 20	2.639	96	1.749	339
Thurs., July 21	1.241	35	2,353	127
Frl., July 22		52	1.548	535
Sat., July 23	100		200	****
Total this week	9,620	1.078	10,049	2,731
Previous week		1,097	8,374	473
Year ago	6,912	446	10,592	604
Two years ago	. 15.728	412	12.088	1.348

JULY AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

	Ju	у	——Үе	ar
	1938.	1937.	1938.	1937.
Cattle	103,512		1,043,330	
Calves	18,602	20,378	191,800	221,629
Hogs	191,732	166,378	2,298,536	2,226,058
Shoon	109 410	190 087	1 435 796	1 374 231

WEEKLY AVERAGE PRICE OF LIVESTOCK.

																(Cattle.	E	logs.	Sheep.	Lambs.
Week		PI	n	d	ρ	d		J	22	1	v		2	3			\$10.55	3	8.45	\$3.00	\$ 8.90
Previe	ы	u	ı	1	N	6	6	k			ī						10.25		8.80	3.00	9.05
1937						Ī											13,70		11.65		10.25
1936																	8.25		9.75	3.10	10.05
1935		ì	ì			ì								i			9,35		9.95	2.60	8.25
1934				i								į					6.65		4.35	1.65	6.00
1933				0							0	0	0	0	0		6.15		4.40	2.10	7.55
Ave	,			1	g	13	13		1	90	3	7					\$8.80		88.00	\$2.65	88.40

SUPPLIES FOR CHICAGO PACKERS.

																	1	Cattle.	Hogs.	Sheep.
V	Veek	e:	n	d	e	d	ı	3	u	1	v	2	3					21,944	47,224	35,648
																		28,631	53,505	29,302
1	937				·													17,121	43,371	30,624
1	936												٠	٠				29,964	62,914	28,417
1	935									,		٠						20,007	49,029	38,740
1	934																	48, 145	53.664	47,210

HOG RECEIPTS, WEIGHTS AND PRICES.

																			3	N	0.		AV		_	_	-1	Pr	tee	28-		_
																		1	re	e	d.		lbi	B.		T	op			A	V.	
*We	el	z	6	E	ıć	le	è	ı.	J	u	1	y	1	2	3			1	57	1.3	300	0	28	86	9	31	0.5	25	-		8.4	
Prev	to	H	18	i	1	v	e	el	k									-	61	ũ	53	3	28				0.5				8.8	
1937																		1	58	l.	55(0	26	19		1	3.6	00		1	1.6	5
1936																			74	Ü	78	3	26	17		1	1.1	10			9.7	5
1935																		1	5!	5.1	060	8	26	12		1	1.0	00			9.9	
1934																		1	56	3	400	3	24	2			4.8	80		,	4.3	5
1933										0								1	26	3,5	243	5	25	9			4.8	30			4.4	0
Av	g		,	1	8	3	13	K	1	94	37	7						-	73	1,5	200	0	25	9		\$	9,1	15		8	8.0	0
• R	e	C	e	ij	ot	8	1	a	n	d		a	V	9	r	8	1	e	1	W	els	gh	t e	sti	in	18	te	d.				

CHICAGO HOG SLAUGHTERS.

Hog slaughters at Chicago under federal inspec- tion for week ending Friday, July 22, 1938:
Week ending July 22
Previous week
Year ago

CHICAGO HOG PURCHASES.

Supplie and ship	s of hogs ers week	p en	u	ee	h	8	8	e	du	rı	by	Chicag , July	o p	acker 1938
									•	17		ended v 28.		Prev
Direct to	purchases packers										. 24	,121		28,86 14,47
Shippers'	purchases		٠				ø	٠			. 8	,669		8,78
Total											71	495		59 19

NEW MARKETING AGENCY

A new livestock marketing agency, to be known as the Valley Livestock Marketing Association, has been organized at Stockton, Cal., by C. D. Goodwin, S. P. Arbios, Albert Muller and Ira B. Langdon, with no capital stock subscribed.

SLAUGHTER REPORTS

SIC

	reports							
ONER	show the	nur	nber	of	live	stock	sla	ughter
	ters for t							

CATTI	LE.		
e	reek nded nly 23.	Prev. week.	Cor. week, 1937.
Chicago Kansas City Omaha* Cast St. Louis St. Joseph Sloux City Wichita* Fort Worth Philadelphia Indianapolis New York & Jersey City Oklahoma City* Cincinnati Denver	22,772 22,772 22,925 14,942 10,557 5,911 4,675 10,716 1,654 7,866 8,022 3,050 10,627 3,188	25,940 27,351 17,107 12,252 6,202 6,884 4,731 16,010 1,826 2,210 8,856 10,737 4,639 13,445 4,148	18,623 20,226 11,056 15,787 4,352 3,027 3,236 6,924 1,601 1,320 6,855 7,872 2,329 4,509 8,614 3,043
*Cattle and calves.	37,806	166,338	119,374
HOGH	5.		
Kansas City Omaha East St. Louis St. Joseph Sioux City Wichita Fort Worth Fhiladelphis New York & Jersey City Oklahoma City Cincinnati Denver	49,790 19,374 13,206 42,621 8,156 12,021 4,171 2,946 11,139 9,133 28,853 4,198 11,437 4,015 29,089 5,511 85,660	62,742 16,588 15,069 41,745 7,865 13,767 3,358 3,080 12,024 8,620 33,779 3,806 10,957 3,205 31,083 5,773 273,261	46,541 9,569 10,528 24,454 4,183 8,372 3,038 2,821 9,759 3,021 21,219 2,469 8,425 2,618 16,990 4,179 178,146
BHEE	P.		
Kansas City Omaha East St. Louis St. Joseph Sioux City Wichita Fort Worth Philadelphia Indianapolis	$\begin{array}{c} 35,492 \\ 20,847 \\ 22,290 \\ 18,893 \\ 15,315 \\ 4,449 \\ 1,910 \\ 13,014 \\ 4,710 \\ 2,672 \\ 57,698 \\ 3,634 \\ 6,834 \\ 6,834 \\ 6,810 \\ 6,577 \\ 1,251 \\ \end{array}$	\$1,812 21,319 16,329 20,318 13,061 4,330 2,248 24,565 5,313 3,288 63,798 4,210 7,787 7,216 5,643 1,488	\$1,215 11,188 17,924 13,144 11,602 8,072 1,357 7,442 1,159 44,032 1,888 12,713 7,550 3,424 722

RECEIPTS AT CHIEF CENTERS

Cattle. Hogs.

Week ended July 23, 1938:

52 C	ao maracta.	Cattle.	HOEB.	caneeb.
	k ended July 23 lous week	247,000	265,000 275,000 209,000 342,000	272,000 289,000 241,000 259,000
1935	•••••	.171,000	215,000	251,000
At	11 markets:			Hogs.
Weel	k ended July 23			.214.000
Prev	ious week			.223,000
1937	*************			.154,000
1936	****************			.279,000
1935	******			
1934	********			
1933	***************			.407,000
1932	*******			
At	7 markets:	Cattle.	Hogs.	Sheep.
Weel	k ended July 23	. 136,000	168,000	152,000
Prev	ious week	168,000	181,000	148,000
1937	***************		126,000	119,000
1936	**************	163,000	239,000	127,000
1935	******* ******	117,000	156,000	147,000
1934		350,000	328,000	189,000
1933		155,000	341,000	194,000
1020		196 000	000 000	176 000

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 20,897 cattle, 12,612 calves, 26,873 hogs and 2,700 sheep.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	2	YEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending July 23, 1938	8,170%	2,586	2,655
	Week previous	7,812	2,424	2,474
	Same week year ago	6,320	1,997	2,218
COWS, carcass	Week ending July 23, 1938	1,157	1,339	3,025
	Week previous	1,383	1,438	2,784
	Same week year ago	1,561	1,404	2,574
BULLS, carcass	Week ending July 23, 1938	4221/2	602	37
	Week previous	274	660	39
	Same week year ago	593 1/4	647	16
VEAL, carcass	Week ending July 23, 1938	10.204	1.966	853
	Week previous	7.744	2,298	760
	Same week year ago	9,561	1,944	993
LAMB, carcass	Week ending July 23, 1938	40.531	14.643	17,728
	Week previous	84,665	15,425	16,072
	Same week year ago	50,348	14,183	14,229
MUTTON, carcass	Week ending July 23, 1938	2.171	231	496
	Week previous	1.016	218	382
	Same week year ago	1,274	268	577
PORK CUTS, 1bs.	Week ending July 23, 1938,	1.133.597	318,406	298,867
	Week previous		257,781	253,108
	Same week year ago		213,198	187,562
BEEF CUTS, 1bs.	Week ending July 23, 1938	379,495		
	Week previous		*****	*****
	Same week year ago	410,104		
	LOCAL SLAUGHTERS.			
CATTLE, head	Week ending July 23, 1938	7,866	1.656	
CATTLE, nead	Week previous	8,856	1.826	
	Same week year ago	6,855	1,601	
CATTER L	Week ending July 23, 1938.	16,641	3.014	
CALVES, head	Week previous	18,328	2,525	
	Same week year ago	13.872	2,961	******
M000 1 - 1				
HOGS, head	Week ending July 23, 1938	29,089	11,139 12,024	
	Week previous	30,203		*****
	Same week year ago	20,976	9,759	*****
SHEEP, head	Week ending July 23, 1938	57,698	4,710	
	Week previous	63,798	5,313	*****
	Same week year ago	44.032	5,402	

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during June, bought at stockyards and direct, is reported as follows:

	June 1938. Per cent.	June 1937. Per cent.	10 yr. June av Per cent
Cattle-			
Stockyards Other		76.42 23.58	83.15 16.85
Calves-			
Stockyards Other		$66.51 \\ 33.49$	$74.72 \\ 25.28$
Hogs-			
Stockyards Other	49.90	50.04 49.96	$57.90 \\ 42.10$
Sheep and lambs-			
Stockyards Other	72.81 27.19	70.07 29.93	80.18 19.82

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during June, 1938 compared with June a year earlier:

	-	
June 1938. Per cent.	June 1937. Per cent.	10 yr. June av. Per cent.
Cattle-		
Steers	44.78 50.77 4.45	51.10 44.34 4.56
Hogs-		
Sows	56,42 42,14 1,44	54,10 45,09 .81
Sheep and lambs-		
Lambs and year- lings93.90	92.73	93.61

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., July 28, 1938.-At 20 concentration points and 10 packing plants in Iowa and Minnesota, direct receipts the first four days of the week were 24 per cent larger than a week ago and about 80 per cent heavier than the same period a year ago. Market was fairly active most of the week but prices on Thursday compared with close the preceding week were unevenly 10@25c lower, with spots on heavy butchers and heavy sows 30@35c off. Current prices, good to choice, 180-220-lb., \$9.35 @9.55; choice to \$9.60 sparingly; 220-250-lb., \$9.05@9.35; 250-270-lb., \$8.70@ 9.05; 270-290-lb., \$8.30@8.70; 290-350lb., \$7.70@8.30; 160-180-lb., \$9.25@9.50. Good sows, 350-lb. down, \$7.30@7.65; few best light weights, \$7.75; 350-425lb., \$6.70@7.30; 425-550-lb., \$6.00@6.70.

Receipts at the Corn Belt concentration points and meat plants week ended July 28, were as follows:

Friday, July 22	15,900
Saturday, July 23	10,300
Monday, July 25	25,200
Tuesday, July 26	15,400
Wednesday, July 27	14,100
Thursday, July 2818,000	11,300

Watch Classified page for bargains in equipment.

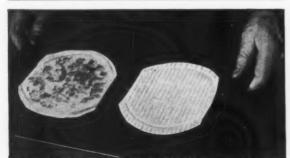




LATELY SOME INGREDIENT used in the manufacture of my food product was carrying with it impurities—dirt, rust, etc., which affected the product's quality and flavor. It had us stumped until one day the Diamond Crystal Salt representative called. He mentioned that salt might be the ingredient and suggested that he arrange to test our salt for cleanliness.



HE DESCRIBED THE FILTER PAD TEST for salt—dissolving salt in distilled water, filtering the solution through a pad which catches and shows the foreign matter present. The idea appealed to me, so I gave the Diamond Crystal representative some of my salt to make the test. He explained that Diamond Crystal Salt would also be tested for comparison.



WHEN I RECEIVED THE FILTER PADS. I was amazed to see the results of the test. The Diamond Crystal pad was clear. The pad through which the other salt had been filtered was gray and spotted with sediment. The test showed me that salt, overlooked so long, was the cause of my trouble. It didn't take me long to switch to Diamond Crystal Salt.



RIGHT AWAY OUR PRODUCT showed a noticeable improvement in flavor, and sales have started to increase. Now I know that Diamond Crystal is one salt company that consistently produces a clean salt and delivers it clean. That difference in salt is important to my product—and shows up ultimately in consumer preference at the retail counter.



LET US MAKE THE FILTER PAD TEST FOR YOU!

Why not let us test the salt you are using? No cost, no obligation to you.

Just write to us, and our representative will arrange to test your salt for cleanliness, purity, uniformity and flavor.

Cleanliness, you know, is only one of the many advantages that Diamond Crystal derives from its exclusive Alberger process. Under this closed-vessel process, the brine is subjected to extremely high temperatures, much higher than those developed in other processes, assuring extreme purity and absolute uniformity throughout.

Other advantages are the true salty flavor and the famous Diamond Crystal flake grain that dissolves so quickly.

Only Diamond Crystal offers you the many advantages of its exclusive Alberger process—so write us now for tests and comparisons that are yours for the asking.

DIAMOND CRYSTAL SALT CO., INC., ST. CLAIR, MICHIGAN

DIAMOND CRYSTAL Alberger Process SALT

Up and Down

Meat Packing 40 Years Ago

(From The National Provisioner, July 30, 1898.)

Twelve carloads of hogs were purchased in California and shipped to the South Omaha market. Price paid was 2c per pound.

Two Chicago Board of Trade memberships sold at \$750 net to the buyer, including dues for 1898.

Armour and Company began handling poultry and eggs, confining distribution in the New York territory to their seven city houses.

Chicago packers who had discontinued manufacture of oleomargarine in 1897 with passage of an Illinois law forbidding its manufacture in the state were considering re-entering this field in view of the Supreme Court ruling that similar laws in other states were unconstitutional.

Swift & Company was awarded a contract for furnishing fresh beef for the Porto Rico expedition, to be delivered at points along the coast. Contract price of the beef was 9.39c per pound.

Western Meat Co., San Francisco, Cal., was awarded contract to supply meat to the troops at Camp Merritt who were on their way to the Philippine Islands.

Part of the packing plant of Dubuque Packing & Provision Co., Dubuque, Ia., was destroyed by fire.

Meat Packing 25 Years Ago

(From The National Provisioner, Aug. 2, 1913.)

Announcement was made of the eighth annual convention of the American Meat Packers' Association, to be held at Hotel Sherman, Chicago, September 22, 23 and 24, 1913.

Plans were completed for the third International Congress of Refrigeration, to be held in Chicago, September 15 to October 1, 1913. This was the first time this congress was held in the United States.

Dr. M. P. Ravenel, of the University of California, was appointed by Secretary of Agriculture Houston as one of four experts to make a study of the administration and operation of the meat inspection service and report on its thoroughness and general workings. Dr. Ravenel's assignment covered plants in Chicago, Indianapolis, Milwaukee and St. Paul.

During the first six months of 1913 the United Kingdom imported 438,205,-000 lbs. of beef, of which the United States furnished only 65,700 lbs.

Formerly the United States supplied the larger proportion of the British beef import.

W. C. Weimer, Henry C. Weimer, William Fette and others incorporated the Weimer Packing Co., Wheeling, W. Va., with a capital stock of \$25,000.

Tazewell Packing Co., Tazewell, Va., was incorporated with a capital stock of \$50,000.

Chicago News of Today

President John Holmes, Swift & Company, is spending several weeks on the Pacific Coast with his family.

Frank Kohrs, president, Kohrs Packing Co., Davenport, Ia., stopped in Chicago recently on his return from a vacation trip in the East.

President F. E. Wernke, Louisville Provision Co., Louisville, Ky., was in Chicago during the week.

Ray S. Paul, Rath Packing Co., Waterloo, Ia., was a recent visitor in Chicago.

George Dunlap, provision department, Armour and Company, is enjoying a restful vacation.

Mike Lilienthal, Lilienthal Co., packinghouse products brokers, was in Vancouver this week after an enjoyable vacation trip to Alaska. He will stop at Banff and Lake Louise before returning to Chicago.

Ernest L. Cresswick, director of Bacon Cures Pty. Ltd., Sydney, Australia, was a visitor in Chicago during the week. Mr. Cresswick spent a year in England studying the meat trade and is now on his way home to Australia. His company is interested in all types of new developments in the meat industry as practiced in this country, and Mr. Cresswick made first-hand observations during his visits to Chicago and other centers.

New York News Notes

B. V. Traynor, manager, veal department, United Dressed Beef Co., is spending a few weeks vacation at Shelter Island, and Frank M. Reilly, by-products department, is vacationing on the New Jersey coast.

P. W. Seyl, treasurer, Wilson & Co., Chicago, was in New York for a few days last week.

President R. H. Cabell, Armour and Company, Chicago, visited briefly in New York last week while on an Eastern trip.

Appointments recently made in the meat department of H. C. Bohack & Co.,

Inc., operators of an extensive chain of food stores in Brooklyn and Long Island, included F. Benedict, sales manager, meat department; Fred Haberle and Jacob Scheyer, meat buyers, and Henry Streickert, pork buyer. Paul G. A. Bohack, now a director and member of the executive committee, formerly handled much of the meat buying of the company and through these activities enjoys a wide acquaintance among meat packers and wholesalers.

Those on vacation from Kingan Provision Co., Bronx branch, include Miss Agnes Jennsen, export department, who is at a New Jersey coast resort, and James Wilson, produce department, who is motoring in Canada.

Countrywide News Notes

Bruce Culp, manager, Schmidt Beef Packing Co., Columbus, O., died suddenly of a heart attack on July 19. He was 58 years old and had been connected with the meat industry in Columbus for many years. He was formerly in charge of the beef division of David Davies, Columbus.

J. K. Kloehr, of the advertising department of John Morrell & Co., Ottum-

STUDIES U. S. CANNED FOODS

Janet Bond, head of the Canned Foods Advisory Bureau of Great Britain, is in the United States to study developments in the canned food field.

In Great Britain canned food is still largely an emergency item, Miss Bond says. "More than half of our canned products are ready-made dishes such as meat rolls, Irish stew, curried lamb and various hot pots." Miss Bond is shown in her London test kitchen. (Photo Continental Can Co.)





TYPICAL PAGES FROM "PROFITABLE MEAT CUTTING"

The book that tells how every kind of meat should be bought, cut, graded, displayed and sold at a profit!

The authors of "Profitable Meat Cutting" spent more than thirty years in the retail meat business and their book is based on facts, not theory. Here are some of the subjects discussed in this outstanding volume, every one with increased profit in mind:

Cutting Pork
Cutting Veal
Cutting Beef
Standard and Fancy Cuts
Hotel and Restaurant Cuts
Boneless Cuts
Smoked Meats
Ready-to-Serve Meats

Typical pages from "Profitable Meat Cutting" illustrated above emphasize the thoroughness with which this book handles the subject matter discussed. Clear-cut illustrations aid the reader to visualize the various operations taken up in minute detail in the easily-read text pages. Join the thousands who have profited through the money making suggestions in "Profitable Meat Cutting." Fill out the coupon below today!

SEND THE COUPON TODAY!

THE NA Please "Profits copy o	en	te	r	m	y	0	F	di	el	r	1	Fo	or				 				c	0	p	ie	18	•	of
Name.															 					 							
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SKILL OF MANUFACTURE THAT COUNTS

The RIGHT Stockinette can be the deciding factor in your sales success - buy stockinette from CAHN and

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Selling Agent THE ADLER COMPANY Cincinnati

F.C.ROGERS,INC.

NINTH AND NOBLE STREETS

PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager
Member of New York Produce Exchange
and Philadelphia Commercial Exchange



wa, Ia., recently concluded his term as president of the Ottumwa Junior Chamber of Commerce. His record of achievement was indicated by an award given him at the annual convention of the Junior Chambers of Commerce of the United States recently held at Oakland. Calif.

Nichols-Foss Packing Co., Bay City, Mich, are building an addition to house both their lard and inedible departments. French Oil Mill Machinery Co. equipment is being installed in both depart-

Ben Stearman, vice president, Lykes Bros., Inc., Tampa, Fla., and manager of the company's Cuban branch for the past 18 years, died suddenly on July 20. He was 48 years old and was well known in packinghouse circles in the United States.

Albert Jochsberger is a meat trade veteran who will have completed 32 years' continuous service in the meat

industry this year. From 1906 to 1928 Jochsberger Mr. was employed by Rohe & Bro. as a route salesman, and when that packing firm retired from activity he entered the jobbing business for himself. Later he joined Stahl-Mever, Inc., on the sales staff of their Ferris branch, and then became sole sales A. JOCHSBERGER representative for



Adolf Gobel, Inc., in the Connecticut territory. He has one son, Leo, employed by Rath Packing Co.

Elmore W. Phelps has been made general manager of Swift & Company's plant at Kansas City, the company's

> largest plant outside of Chicago. He succeeds O. W. Malkow, retired after 40 years of service with Swift. Mr. Phelps has been manager of the Swift plant at Cleveland, O., since 1922, previously having been manager at Harrisburg, Pa. During his residence in Cleveland he was active in civic matters and



E. W. PHELPS

a leader in promoting the interests of the meat industry in every way, including campaigns for increasing meat consumption and in promoting the welfare of the livestock industry. He was president of the Cleveland Rotary Club and of several other civic organizations. He is succeeded at Cleveland by Albert L. Eviston, manager of the Swift plant at Harrison, N. J.

Hallstead Provision Co. has opened a new federally-inspected plant at Hallstead, Pa., for the manufacture of saus-



WHERE MEAT IMPROVEMENT IDEAS ARE TRIED OUT

Many packers maintain research kitchens which cooperate in the work done in research and control laboratories. Here ways of using new products are developed and uses of old products extended. Many new cooking and baking recipes are developed in packers' experimental kitchens. This one is in the John Morrell & Co. plant at Ottuma, Ia.

age and processing of pork and beef products. The firm is distributing a line of about 40 items throughout Northern and Eastern Pennsylvania and Southern New York. The plant is jointly owned and operated by Winfred E., Ralph H. and Kirk S. Hinckley and Fred C. Kunkel.

F. H. Miller has just leased the Kinslev Packing Co. plant at Kinsley, Kan. He has been connected with the meat packing industry for 30 years.

Port City Packing Co., Houston, Tex., recently opened 100 livestock pens near its plant for use of small-scale farmers and ranchers in selling their livestock. New pens are in addition to those already in use for handling carlot livestock shipments.

Anton Wiedeman, Philadelphia branch of John Morrell & Co., has qualified for an Institute of American Meat Packers service award through completion of 25 years' service with the company

Norman Warsinke and Joe Miller have purchased Horlacher packing plant at Moscow, Ida.

San Jose Tallow Works, San Jose, Cal., was destroyed in a recent fire which caused a \$35,000 loss. The plant will be rebuilt.

Little Wholesale Meat Packing House, Hanover, Pa., was opened recently. It is owned by L. D. Little.

B. Frank Allender, of the Ottumwa plant of John Morrell & Co., has completed 50 years with the company and is receiving the service award of the Institute of American Meat Packers, as are Miss Frances J. Bullock and Robert A. McIntosh of Ottumwa, who have 25year records.



THE WAY IT'S DONE IN DIXIE

Part of a catch of 48 "Fighting Kings" made this month in the Gulf of Mexico off Freeport, Tex., by (left to right) W. J. Hubbell, pres., McCord Packing Co., Houston; B. M. Wadsworth, vice-pres., Dixon Packing Co., Houston; Martin D. Levi, pres., Berth. Levi & Co., Chicago and Al Freud., Berth. Levi's Southern representative.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of

other meats in mostly	cash	and	carry	store	es.	
	NE	WY	DRK.	CH	HICA	GO.
Beef:	July 15, 1938.	July 15, 1937.	July 15, 1986.	July 15, 1938.	July 15, 1937.	July 15, 1936.
Porterbouse steak Sirloin steak Round steah Rib roast, 1st 6 cuts Chuck roast Plate beef	.40 .40 .32 .24	.55 .47 .46 .37 .27 .16	.44 .38 .36 .30 .23 .14	.45 .39 .35 .30 .24 .14	.52 .45 .41 .85 .27 .16	.41 .36 .82 .28 .20 .13
Lamb:						
Legs Loin chops Rib chops Stewing	.45	.80 .48 .40 .13	.30 .49 .41 .14	.28 .42 .36 .15	.30 .48 .42 .16	.29 .42 .38 .16
Pork:						
Chops, center cuts Bacon, strips Bacon, sliced Hams, whole Picnics, smoked Lard	.36 .40 .31 .23	.42 .37 .43 .33 .25 .19	.36 .38 .43 .33 .23 .16	.35 .34 .40 .29 .22 .12	.42 .37 .43 .30 .25 .17	.84 .87 .43 .30 .23 .15
Veal:						
Cutlets Loin chops Rib chops Stewing (breast)	37	.37	.45 .87 .32 .17	.38 .31 .28 .16	.38 .32 .28 .15	.37 .32 .28 .14

NEW BOOK ON MEAT CUTTING

"Profitable Meat Cutting" is the title of a new book that goes beyond the mere explanation of skillful meat cutting. It contains nearly 400 pages, over 100 actual cutting photographs and demonstrations, and explains and illustrates the fundamentals of profitable meat cutting and successful meat retailing. The authors, Thomas E. Lattin and John B. Carson, both veterans in meat cutting and meat retailing, explain in simple language the fundamentals of the business. They explain how every kind of meat handled by the retail dealer should be bought, graded, dressed, cut and displayed, as well as all other phases of meat retailing. The authors lay particular stress on how meats should be cut and trimmed in order to eliminate waste so common in the average market.

In addition the book deals with tools and their care, salesmanship, retail meat market management, cutting tests, inventory, signs and price cards, advertising, refrigeration and sanitation. It is a simple, instructive explanation of the science of skillful meat cutting and meat merchandising. "Profitable Meat Cutting" can be purchased through THE NATIONAL PROVISIONER; price, \$7.50.

MEAT DEALERS' CONVENTION

Packer executives and merchandising experts connected with the industry will be among the speakers at the annual convention of the National Association of Retail Meat Dealers, to be held at Milwaukee, Wis., August 7 to 11. Convention sessions will open on Monday. August 8, with president John Holmes, Swift & Company, as special speaker. At the annual T-bone banquet on Monday evening Carl G. Mayer, vice-president, Oscar Mayer & Co., Chicago, will be the principal speaker.

Following morning and afternoon

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U.S. Bureau of Agri-

cultural Economics at Chicago				
Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice: 400-500 lbs. 500-600 lbs. 600-700 lbs. 700-800 lbs.	.\$16.00@17.50 . 16.00@17.50 . 16.50@18.00 . 16.50@18.00	\$18.00@19.00 18.50@19.50	\$18.00@18.50 18.00@18.50 18.50@19.00 18.50@19.00	\$18.00@19.50 18.00@19.50
STEERS, Good:	. 201000 20100	20.00 @ 20.00	20.00 (3 20.00	
400-500 lbs. 1 500-600 lbs. 600-700 lbs. 700-800 lbs.	. 14.50@16.00 . 15.00@16.50	16.00@18.00 16.50@18.50	$\begin{array}{c} 16,00@18.00 \\ 16.00@18.00 \\ 16.50@18.50 \\ 16.50@18.50 \end{array}$	16.50@18.00 16.50@18.00
STEERS, Medium: 400-600 lbs. ¹ 600-700 lbs.	. 13.00@14.50 . 13.50@15.00	14.00@16.50	12.50@16.00 13.00@16.50	14.00@16.50 14.00@16.50
STEERS, Common (Plain): 400-600 lbs.1	. 11.00@13.00	12.50@14.00	12.00@13.00	
COW (all weights):				
Choice Good Medium Common (plain)	12.00@12.50 11.00@12.00	$\begin{array}{c} 12.50@13.50 \\ 12.00@12.50 \\ 11.00@12.00 \end{array}$	13.00@14.00 11.50@13.00 10.50@11.50	12.00@13.00 11.00@12.00
Fresh Veal and Calf: VEAL (all weights):2				
Choice Good Medium Common (plain)	13.00@14.00 12.50@13.00	15.00@16.00 13.50@15.00 11.50@13.50 10.00@11.50	15.00@16.00 $13.00@15.00$ $12.00@13.00$ $11.00@12.00$	15.00@16.00 $14.00@15.00$ $12.00@14.00$ $11.00@12.00$
CALF (all weights): 3 8				
Choice Good Medium Common (plain)		*********	12.00@13.50 11.00@12.00 10.00@11.00	********
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
38 lbs. down	17.00@19.00	19.00@20.00 $19.00@20.00$ $19.00@20.00$	$19.00@20.00 \\ 19.00@19.50 \\ 18.00@19.50$	18.00@19.0 18.00@19.0 18.00@19.0
SPRING LAMB, Good:				
38 lbs. down	15.00@17.00 15.00@17.00 15.00@17.00	18.00@19.00 18.00@19.00 17.50@18.50	18.00@19.00 18.00@19.00 17.50@18.50	17.00@18.0 17.00@18.0 17.00@18.0
SPRING LAMB, Medium: All weights	14.00@15.00	15.00@17.50	16.00@17.50	16.00@17.0
SPRING LAMB, Common (Plain)	10.00011.00	** ** ***	14 00 0 10 00	11.00.010.0
All weights	13.00@14.00	14.00@15.50	14.00@16.00	14.00@16.0
Choice Good Medium Common (plain)	12.50@14.50 11.50@12.50 10.50@11.50	14.50@16.00 13.00@14.50 12.00@13.00	14.00@15.00 12.00@14.00 11.00@12.00	15.00@16.0 14.00@15.0 12.00@14.0
MUTTON (Ewe), 70 lbs. down:				
Good Medium Common (plain)	9.00@10.00 8.00@ 9.00 7.00@ 8.00	9.00@10.00 8.00@ 9.00 7.00@ 8.00	9.00@10.00 8.00@ 9.00 7.00@ 8.00	*******
Fresh Pork Cuts:				
LOINS:		00 50 00:	60 F0 G0/ 00	00.00604
8-10 lbs. 10-12 lbs. 12-15 lbs. 16-22 lbs.	23,50@24.50 22,50@23.50 19,00@20.00 13,50@15.00	23.50@24.50 23.00@24.00 20.00@21.00 15.50@17.00	22.50@24.00 22.00@23.50 19.00@21.00 15.00@16.00	22.00@24. 21.50@23. 19.00@21. 15.00@16.
SHOULDERS, Skinned, N. Y. Style 8-12 lbs	e: 15.00@16.00	******	17.00@18.00	*******
PICNICS: 6-8 lbs		16.50@17.00		
BUTTS, Boston Style: 4-8 lbs	19.50@21.00	**********	19.00@21.00	19.00@21.
SPARE RIBS: Half Sheets	19 80@19 80			

Note: Effective July 5, carcasses from new crop lambs will be classified as "spring lamb," and carcasses com old crop ovine animals will be classified as "yearling."

"Includes helfer 300-450 lbs. and steer down to 300 lbs. at Chicago. "Skin on" at New York and Chigo. "Includes sides at Boston and Philadelphia.

business sessions on Tuesday, August 9, delegates and other retailers will participate in an open meeting, and among the speakers will be R. C. Pollock, general manager, National Live Stock and Meat Board: I. Barnard, sales manager, Transparent Package Co.; E. J. Marum, field superintendent, The Visking Corporation, and other experts in the field of meat merchandising.

There will be a business session on the morning of August 10, but the rest of the day will be devoted to entertainment; the convention will close on Thursday, August 11, after an all-day business session and banquet.

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CHAIN STORE SALES

Cumulative sales of Kroger Grocery and Baking Co. for the first 28 weeks of 1938 totaled \$124,997,204, a decrease of 9 per cent from the \$136,793,087 for the same period in 1937. Sales for four weeks ended July 16 amounted to \$17,-073,815 compared with \$18,670,678 in the like period last year.

RECENT PATENTS

New Devices Relating to Meat and Allied Industries on Which U.S. Patents Have Been Granted

Fat Rendering Method.-John P. Harris, Wilmette, Ill., and William Arthur Welch, Tyrone, Pa., assignors, by mesne assignments, to West Virginia Pulp and Paper Co., New York City. In the treatment of rendered fat containing free fatty in solution, the steps of neutralizing to reduce free fatty acids to substantially not greater than .05 per cent. Process consists in mixing the fat with activated carbon and a neutralizing agent in presence of sufficient water to cause ionization of neutralizing agent. When neutralization is completed, purified fat is separated from the activated carbon and the soap formed. Granted January 18, 1938. No. 2,105,478.

Sausage Casing and Method of Closing.—Henry A. Hensel, Milwaukee, Wis., assignor to Visking Corp., Chicago, Ill. A sausage casing having a portion passed through the material of another portion to form a knot. A cord is wrapped around the casing adjacent to the knot and passed through it in a manner to form a tight grip on the casing. Granted December 28, 1937. No. 2.103.258.

Meat Molding Device.—Stanley F. Gleason, Philadelphia, Pa., assignor to Ham Boiler Corp., Port Chester, N. Y. An apparatus for processing and molding meat, comprising a mold, a follower member movable within said mold and means of applying pressure to follower. Granted January 18, 1938. No. 2,105,941.

Ice Glazing for Frozen Foods.—Robert Henry Bedford, Prince Rupert, British Columbia, Canada. A composition comprising water and a chemical compound in proportions forming an eutectic composition having a eutectic temperature of from approximately minus 5 degs. C. to approximately 2.1 degs. C. Granted September 14, 1937. No. 2,093,069.

Tonic Food Product.—Fanny Matlock Godfrey, Tarrytown, N. Y., and Robert Wentworth Floyd assignor to said Godfrey. A solution of concentrate of meat extract combined with mono-sodium glutamate, readily soluble albumen and a substantial amount of ethyl alcohol. Granted January 18, 1938. No. 2,105,-477.

Stabilizing Fatty Matter.—Albert S. Richardson, Wyoming, O., assignor to Procter & Gamble Co., Cincinnati, O. Method comprises incorporating into the fat a small quantity of a compound selected from the group consisting of phosphorous acid and its acid reacting derivatives. Granted January 4, 1938. No. 2,104,242.

Ham Tenderer and Smoker.—Benjamin B. Hanak, Chicago, Ill. A combination unit for smoking and cooking hams and other meats. Granted July 5, 1938. No. 2.123.040.

Forming Meat Products.—Herbert Rumsey, jr., Nutley, N. J. Method consists in placing the meat in a cylindrical casing of sheet material and twisting ends of casing to stretch it and form the meat. Granted February 1, 1938. No. 2.107.086.

Treating Animal Fat.—Lloyd H. Reyerson, St. Paul, Minn. A process for making lard in which the semi-fluid fat is subjected to an electric current. Granted February 8, 1938. No. 2,107,505

Margarine.—Frank J. Cahn and Benjamin R. Harris, Chicago. A relatively non-spattering product comprising a plastic emulsion of oleaginous and aqueous materials and containing a small proportion of a substance selected from the group consisting of uninterrupted carbon chain higher carboxylic acids and derivatives therefrom. Granted March 15, 1938. No. 2,111,042.

Carcass Carrier.—Alfred E. Lefiell, San Francisco, Calif. A carrier comprising a yolk and two pairs of wheels designed to operate on parallel rails installed in a vertical plane. Granted April 19, 1938. No. 2, 114,929.

Saw Cleaner.—Carl G. Biro, Marblehead, Mass. The application of a pair of cylindrical brushes to the blade of a meat band saw to remove material collected between the teeth of the saw. Granted April 12, 1938. No. 2.113,928.

Pancreas-Derived Product. — Lester R. Dragstedt, John Van Prohaska and Herman P. Harms, Chicago, Ill. A fatmetabolism — controlling pancreas-derived substance effective to control fat metabolism and to prevent and relieve fatty degeneration and infiltration of the liver in depancreatized dogs. Granted April 26, 1938. No. 2,115,418.

Stabilization of Oil.—Virgil C. Mehlenbacher, Chicago, assignor to Industrial Patents Corp., Chicago. A method of stabilizing shortening by adding and incorporating in the oil or fat a quantity of hydrogenated kapok oil. Granted February 22, 1938. No. 2,108,922.

Apparatus for Splitting Fats.—Emil Morlock, Frankfort-on-the-Main, Germany, assignor to American Lurgi Corp., New York City. Apparatus for continuously splitting fats or oils, comprising a horizontal autoclave of elongated form, inlet and outlet openings at opposite ends and a stirring device. Granted February 22, 1938. No. 2,108,990.

Process of Treating Fish Oils.—Anderson W. Ralston and Stewart T. Bauer, Chicago, assignors to Armour and Company, Chicago. A process of treatment which comprises partially hydrogenating the oil to raise its melting point and then treating with an isomerizing agent to further raise the melting point without substantially decreasing the unsaturation of the partially hydrogenated oil. Granted May 31, 1938. No. 2,119,141.

TRADE MARKS

These Trade Mark Applications Have Been Filed With the Patent Office in Washington

TRADE MARK APPLICATIONS

Wm. Schluderberg-T. J. Kurdle Co., Baltimore, Md. For liver sausage. Trade mark: A shield design bearing the letters SK and "By appointment to the American Hostess." Claims use since September 18, 1936. Application serial No. 399,576.

Kollner's, Inc., Jamaica, N. Y. For vegetable shortening. Trade mark: SNOWCREST. Claims use since September 1, 1937. Application serial No. 399-412.

Waples Platter Co., Fort Worth, Tex. For canned meats as follows: Veal loaf, Vienna sausage, potted meat, corned beef, and sliced beef. Trade mark: WAPLES-PLATTER. Claims use since 1872. Application serial No. 400,145.

Corn Products Refining Co., New York City. For cooking oil. Trade mark: CEROLA. Claims use since August 4, 1937. Application serial No. 396,300.

Luzon Industrial Corp., Manila, P. I. For lard substitute made from vegetable oil. Trade mark: LICO in a triangle design. Claims use since November, 1936. Application serial No. 391,136.

Battle Creek Dog Food Co., Battle Creek, Mich. For dog food. Trade mark: MEATIES. Claims use since August, 1935. Application serial No. 399, 917.

Vimpep Foods, Inc., Cambridge, Mass. For dog food. Trade mark: FIRPO under the picture of an English bulldog. Claims use since October 25, 1937. Application serial No. 399,945.

John M. Wilson, doing business as Meridian Grain & Elevator Co., Meridian, Miss. For dog feed. Trade mark: BANJO. Claims use since January 20, 1937. Application serial No. 393,744.

Ready Foods Co., Inc., Chicago, Ill. For canned dog food. Trade mark: PERK. Claims use since August 26, 1937. Application serial No. 397,871.

Meyer & Lange, Inc., New York City. For boiled and smoked hams, sausages and sandwich spreads. Trade marks SELLNER BRAND. Claims use since 1923. Application serial No. 403,217.

Federline Bros., Bethesda, Md. For prepared foods for dogs, cats and fur bearing animals. Trade mark: PEPET. Claims use since August 14, 1937. Application serial No. 403,308.

The Keefe Packing Co., Arkansas City, Kans. For barbecue ham. Trade mark: RODEO. Claims use since April 13, 1938. Application serial No. 405,930.

CHICAGO MARKET PRICES Cervelat, choice, in hog bungs......

WHOLESALE FR			Fresh Pork and P		3	Cervelat, choice, in hog bungs
Carcass E	leef		Pork loins, 8@10 lbs. av Pienics Skinned shoulders	@ 25 @ 16	@31 @19	Frisses, choice, in bog middles
	ek ended 27, 1938.	Cor. week, 1937. 25¼ @ 26 25¼ @ 26 25¼ @ 26	Skinned shoulders Tenderloins Spare ribs Back fat Boston butts Boneless butts, cellar trim, 2@4	@ 16 @ 32 @ 12 @ 9 @ 20	@20 @36 @171/2 @16 @261/2	Pepperoni
Good native steers— 400- 600 17 600- 800 17 800-1000 17 Medium steers—	@18 @18	2414@25 2414@25 2414@25	Hocks Tails Neck bones Slip bones Blade bones Pigs' feet Kidneys, per lb.	@ 8 @ 8 @ 4 @11 @12 @ 4	@11 @12 @ 7 @13 @15½ @ 5	SAUSAGE IN OIL Bologna style sausage, in beef rounds— Small tins, 2 to crate
400-600	4 @ 16 4 @ 16 4 @ 16 4 @ 17 4 @ 13 @ 22	23 ¼ @ 24 23 ¼ @ 24 23 ¼ @ 24 @ 22 ¼ @ 13 3 @ 19 ¼	Kidneys, per lb. Livers Brains Ears Snouts Heads Chitterlings	@ 9 @ 12 @ 9 @ 3 @ 5 @ 71/4	@ 10 @ 9 @ 6 @ 9 @ 10	Frankfurt style sausage, in sheep casings
Beef Ca		HE 10 72	Chitterings	@ 5	@ 6	Prime steam, cash, Bd. Trade\$ @8.75n Prime steam, loose, Bd. Trade @8.15n
	@36	@50	DRY SALT	MEATS		Refined lard, tierces, f.o.b. Chgo @ .10% Kettle rend., tierces, f.o.b. Chgo @ .11%
Steer loins, prime Steer loins, No. 1 Steer loins, No. 2 Steer short loins, prime Steer short loins, No. 1 Steer short loins, No. 2 Steer loin ends (hips)	@34 @31 @47 @43 @38 @27	@47 @42 @68 @61 @52 @35	Clear bellies, 14@16 bs Clear bellies, 18@20 bs Rib bellies, 25@30 bs Fat backs, 10@12 bs Fat backs, 14@16 bs Regular plates		@13n @12½ @11 @ 8½ @ 8% @ 9½ @ 8%	Prime steam, cash, Bd. Trade. \$ \text{@8.75n}\$ Prime steam, loose, Bd. Trade. \(\text{@8.75n}\$ Refined lard, tierces, f.o.b. Chgo. \(\text{@1.10\%}\$ Kettle rend., tierces, f.o.b. Chgo. \(\text{@1.11\%}\$ Leaf, kettle rendred, tierces, f.o.b. Chicago. \(\text{@1.11\%}\$ Neutral, tierces, f.o.b. Chicago. \(\text{@1.11\%}\$ Shortening, tierces, c.a.f. \(\text{@1.10\%}\$ OLEO OIL AND STEARINE
Steer loin ends, No. 2 Cow loins Cow short loins Cow loin ends (hips) Steer ribs, prime	@25 @22 @27 @181/2 @28	@ 34 @ 27 @ 34 @ 20 @ 37	Jowl butts			Extra oleo oil (in tierces). 9½ @ 9½ Prime No. 2 oleo oil. 8¾ @ 9 Prime oleo stearine. 7¾ @ 8
Steer ribs, No. 1	@26 @24 @15 @12	@35 @33 @19 @15	Fancy reg. hams, 14@16 lbs paper Fancy skd. hams, 14@16 lbs		44@254	TALLOWS AND GREASES (Loose, basis Chicago.)
Steer rounds, prime. Steer rounds, No. 1. Steer rounds, No. 2. Steer chucks, prime. Steer chucks, No. 1. Steer chucks, No. 2. Cow rounds Cow chucks Steer plates Medium plates Briskets, No. 1. Steer navel ends.	@21 @20 @19% @14½ @14 @13 @15¼ @11½ @10	625 624 624 617 617 6164 617 613 612	Standard reg. hams, 14@16 Picnics, 4@8 lbs., short sha Picnics, 4@8 lbs., long shan Fancy bacon, 6@8 lbs., pare Standard bacon, 6@8 lbs., pare Standard bacon, 6@8 lbs., No. 1 beef sets, smoked Insides, 8@12 lbs. Outsides, 5@9 lbs. Knuckles, 5@9 lbs.	lbs., plain . 2 nk, plain	33 6 26 4 30 6 21 18 1/2 6 19 1/2 17 6 28 31 1/2 6 24 1/2 15 6 46 19 6 40 11 1/2 6 42 1/2	Edible tallow, 1% acid. (f.o.b.) 71/4@ 71/2 Prime packers tallow, 3-4% 58/4@ 6 No. 1 tallow, 10% f.f.a. 58/4@ 6 Special tallow 54/4@ 55/4@ 55/4 A-White grease, all bog 54/4@ 55/4 A-White grease, 4% acid 54/4@ 55/4 B-White grease, maximum 5% acid 55/4@ 55/4 Yellow grease, 6/20 f.f.a. 54/4@ 55/4 Brown grease, 25/4 f.fa. 4%6@ 5
Steer navel ends	@ 8%	@ 181/2 @ 12 @ 9				ANIMAL OILS
CON BRICE CHOST	@ 8% @ 81% @ 91% @ 8	@10	Cooked hams, choice, skinle Cooked picnics, skin on, fa Cooked picnics, skinned, fa	tted	$@28\frac{1}{2}$ $@32$	(Basis Chicago.)
Fore shanks Hind shanks, 0, 1, buls. Strip loins, No. 2. Strip loins, No. 2. Sirloin butts, No. 2. Beef tenderloins, No. 2. Flank steaks Shoulder clods Hanging tenderloins Insides, green, 566 lbs. Outsides, green, 566 lbs. Knuckles, green, 566 lbs.	69 69 60 624 663 652 614 620 615 615 621 620	674 6755 6855 6827 6865 6814 6814 6814 6814 6814 6814 6814	BARRELED POR 70-80 pieces 80-100 pieces 100-125 pieces Bean pork Brisket pork Clear plate pork, 25-35 piec Extra plate beef.	:es	\$16.50 15.50 14.50 22.50 24.00 17.00 21.00 22.00	Per B. Per B.
Beef Pro	ducts		VINEGAR PICKL			Extra neatsfoot oil. 8½ No. 1 peatsfoot oil 8½
Brains (per lb.). Hearts Tongues Sweetbreads Fresh tripe, plain Fresh tripe, H. C. Livers Kidneys, per lb.	67 9 9 9 20 618 6210 62114 6220 62 9	6 8 6 12 6 18 6 19 6 19 6 19 6 9	Pork feet, 200-lb. bbl Lamb tongue, short cut, 200 Regular tripe, 200-lb. bbl Honeycomb tripe, 200-lb. Pocket boneycomb tripe, 20 SAUSAGE M (F. O. B. CI	IATERIAL	s	VEGETABLE OILS Crude cottonseed oil, in tanks, f.o.b. Vailey points, prompt
Vea			Regular pork trimmings Special lean pork trimming	s 85%	10 @101/2	Corn oil, in tanks, f.o.b. mills
Choice carcass Good carcass Good saddles Good racks Medium racks	6 16 6 15 6 20 6 13 6 10	@ 17 @ 14 @ 21 @ 14 @ 10	Regular pork trimmings Special lean pork trimming Extra lean pork trimming Pork cheek meat (trimmed Pork hearts Pork livers Native boneless bull meat Shank meat	(heavy)	11 @11 ½ 13 ¼ @ 13 %	OLEOMARGARINE White domestic vegetable margarine @ 8%
Veal Pro			Boneless chucks	* * * * * * * * * * * * *	@ 111/2	White animal fat margarine, in 1 lb.
Brains, each Sweethreads Calf livers	@ 7 @ 33 @ 40	@ 9 @ 35 @ 30	Beef cheeks (trimmed) Dressed canners, 350 lbs. a Dressed cutter cows, 400 lb Dr. bologna bulls, 600 lbs. i Pork tongues, canner trim	nd up	@10 @ 914 9% @10 10% @10% @154	Puff paste (water churned). @13 Puff paste (milk churned). &e14 (Continued on page 46.)
Choice lambs	@20	@ 23				
Medium lambs Medium saddles Choice saddles Choice fores Medium fores Lamb fries, per lb.	@ 18 @ 24 @ 22 @ 16 @ 14	621 626 624 620 618	Quotations cover Pork sausage, in 1-lb. cart	fancy grades	.)	
Lamb fries, per lb Lamb tongues, per lb Lamb kidneys, per lb	@ 31 @ 16 @ 20	@30 @15 @20	Country style sausage, fres	sh in bulk	@18	PURE VINEGARS
Mutte		42.20	Country style sausage, smo Frankfurters, in sheep cas Frankfurters, in hog casing	sings	@251/4	
Heavy sheep Light sheep Heavy saddles Light saddles Heavy fores Light fores Mutton legs Mutton stew Mutton stew Sheep tongues, per Ib. Sheep beads, each.	67 7 69 9 69 12 69 5 69 12 69 12 69 12 69 12 69 12 69 12 69 12 69 10 69 12 69 10 69	61 8 61 11 61 10 61 14 62 68 62 16 62 12 62 7 61 12 1/2 62 14	Bologna in beef bungs, ch Bologna in beef middles, cl Liver sausage in beef rou Liver sausage in boo bung Smoked liver sausage in Head cheese New England luncheon specialty Head sausage Minced luncheon specialty Head sausage Polish sausage	olce. hoice zs. og bungs cialty. , choice.	@ 19 @ 19 @ 15 ½ @ 19 @ 24 @ 16 @ 23 @ 27 ½ @ 17 ½	A. P. CALLAHAN & COMPANY 2457 SOUTH LA SALLE STREET CHICAGO, ILL.

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THE RATH PACKING CO.

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DELAWARE

Liberty Bell Brand

Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC .- PHILADELPHIA, PA.

Chicago Markets

(Continued from page 44.)

CURING MATERIALS	
	Cwt.
Nitrite of soda (Chgo. w'hse stock): In 425-lb. bbls., delivered	8.75
Dbl. refined granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.65
Dbl. refd. gran. nitrate of soda	3.75
Salt, per tou, in minimum car of 80,000 lbs. only, f.o.b. Chicago: Granulated Medium, undried Medium, dried Rock	
Second sugar, 90 basis	@ 2.82 None @ 4.50
f.o.b. Reserve, La., less 2%	@8.90
Dextrose, in car lots, per cwt	@3.86

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

1-1-1-1-1-1-1	
(Prices quoted to manufacturers of sausage	.)
Beef casings:	
Domestic rounds, 180 pack	.17
	.30
	.45
	.26
	.40
	.00
	.04
	.11
	.08
	.37
	.58
Middles, select, extra wide, 2% in.	70
	.70
Oried bladders:	
12-15 in. wide, flat	
10-12 in. wide, flat	
8-10 in. wide, flat	.3
6- 8 in. wide, flat	.2
log casings:	
Narrow, per 100 yds 2	.30
Narrow, special, per 100 yds 2	.10
Medium, regular 1	.64
English, medium 1	.40
Wide, per 100 yds	.13
	.00
Export bungs	.20
	.11
Medium prime bungs	.13
Small prime bungs	.00
Middles, per set	.18
Stomachs	.00

SPICES

(Basis	Chicago,	original	bbls.,	Whole.	
A 111	Deles				1734
	Prime .				
	per				201/
Chili Pov	vder				19%
Cloves, A	mboyna			26	30
Madag	ascar			1534	1834
	AF				214
	Jamaica				18%
					12
	ney Bane				66
	ndia				60
R. T. A	W. I. B	lend			55
Mustard	Flour, F	ancy			221
					15
	Fancy E	tanda			25
	ndia				22
	W. I. B				17
	Extra F				30
Fancy					29
	a, Fancy				241
	weet Rec				261
	(220-lb. l				25 3
	Cayenne				26
Red Don	per, No.	9			22
Renner	Black Ale	Access.		94	103
	Lampong				81
	Tellicher:				11
MINING	Java Mu	of all			
					111
	Singapor				417
white	Packers				1.1

SEEDS AND HERBS Ground

	for le. Sausage.
Caraway Seed	9 11
Celery Seed, French 1	7 20
Cominos Seed 1	136 14
Coriander Morocco Bleached	9
Coriander Morocco Natural No. 1	734 934
Mustard Seed, Cal. Yellow	04 124
American	814 1114
Marjoram, French 1	74 20%
Oregano 1	314 16
Sage, Dalmatian, Fancy	81/2 10
Dalmatian No. 1	8 914

NEW YORK MARKET PRICES

LIVE CATTLE

	good\$		
	common and mediumlow cutter to cutter	5.50@	
	sausage		7.25
Bulls,	common to medium	6.00@	7.00

LIVE CALVES

Vealers,	choice .			
Vealers.	medium	and	good	6.50@ 9.00

LIVE HOGS

Hogs,	good to choice,	170-185-lb\$	@10.30
Hogs,	260-270-lb		9.40@ 9.60
	LIVE	LAMBS	

Lambs.	spring.	good	and	choic	e	\$ @10.50
Lambs,	commo	n				 @ 8.00
Sheep,	good to	choic	e			 3.25@ 4.00 2.00@ 3.00
Sheep,	common	and	mean	um		 2.00@ 3.00

DRESSED BEEF

City Dressed.

Choice, Choice, Native,	native, native, common	heav; light to f	air.	 	 0 0	 	 		 19 19 18	@2014 @2014 @1814
			_			_		_		

Western Dressed Beef.

Native steers, 600@800 Native choice yearlings,	4	14	0	Ġ	16	0	0	11) (ı.		.1814	@20
Good to choice heifers												.17	@18
Common to fair cows												.14	@15
Fresh bologna bulls	a	0 0		۰			0	0 1			0	.121/	@13%

BEEF CUTS

													¥	V	81	st		e	n,				C	ity		
No.		rib														e	9	2	1			26		@	29	
No.	2	rib	18.									. :	25	1		è	ě.	24	Ŀ			24		a:	25	
No.	3	rit	· 8									. 1	15	•		ã	Ď.	2	L			21		a	23	
No.	1	loi	ns.									.4	40)		ĕ	į.	41	ŝ			44		ä	50	
No.	2	loi	ns									.2	30)		ĕ	b	41)			38		a	42	
No.	8	loi	ns										24	ŀ		ě	ě.	2	Š			30		a	84	
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DRESSED VEAL

Good																					
Medium																					
Common				0		0		0		٠	0	0		0		0		٠	13	@14	

DRESSED SHEEP AND LAMBS

Spring Spring	lambs,	1	gc	o	d	· tı						i	·		'n								191/4 181/4	@	20)1	Ų
Spring	lambs,	ī	n	ec	11	u	in	n											,				17%	@	18	31	ij
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DRESSED HOGS

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs	@23
Pork tenderloins, fresh	@84
Pork tenderloins, frozen	@31
Shoulders, Western, 10@12 lbs. av	@174
Butts, boneless, Western	@27
Butts, regular, Western	@21
Hams, Western, fresh, 10@12 lbs. av	@23
Picnic hams, West. fresh, 6@8 lbs. av	@15
Pork trimmings, extra lean	@19
Pork trimmings, regular 50% lean	@12
Spareribs	@13

SMOKED MEATS

Regular	bams,	8@10	lbs.	87					 . 2	534	m:	2614	
Regular	hams,	10@12	lbs.	av					 . 2	534	a:	261/	,
Regular	hams.	12@14	lbs.	av					 . 21	5	@:	26	
Skinned	hams,	10@12	lbs.	av					 .2	7	a:	28	
Skinned	hams,	12@14	lbs.	av					 .2	7	a:	28	
Skinned	hams,	16@18	lbs.	av					 .2	814	@:	27	
Skinned	hams,	18@20	lbs.	av					 .2	3	a:	27	
Pienies,	4@6 1	be. av.							 .2	114	a:	22	
Pienies.	6@8 1	be. av.							 . 20	314	a:	21 34	
City pic	kled be	ellies, 8	0 12	16	8.	8	W.		 .2	11/4	@:	224	ì
Bacon, 1	oneless	. West	ern.					 	 .2	734	60	28 4	
Bacon,	boneles	s, city							 .2	81/4	a:	$27 \frac{1}{2}$	ì
Rollette	s. 8@1	O lbs.	8V					 	 .2	2	a:	23	
Beef to	ngue, l	ight									en:	28	
Beef to	ngue, l	meavy					*				G:	24	

FANCY MEATS

Fresh steer tongues.	un	trimmed.	16c a por	
Fresh steer tongues.	1. e	c, trimme	1 28c a pot	and
Sweetbreads, beef			30c a pot	and
Sweetbreads, veal			70c a pai	F
Beef kidneys				and
Mutton kidneys			4c each	
Livers, beef			29c a por	and
Oxtails				and
Beef hanging tende	rs		80c a por	and
Lamb fries				ip

BUTCHERS' FAT

Shop Fat																		.3	1.75	per	ewt.
Breast Fat .																٠	۰		2.50	per	cwt.
Edible Suet	۰		۰		۰					۰		0		۰	0	۰			3.50		
Inedible Suct		۰	٠	٠		۰	۰	۰	٠	٠	٠		۰			۰			3.00	per	ewt.

GREEN CALFSKINS

5-9	914-1214	1214-14	14-18	18 up
Prime No. 1 veals 18	1.95	2.15	2.20	2.45
Prime No. 2 veals 12		1.95	2.00	2.15
Buttermilk No. 110	1.65	1.85	1.90	
Buttermilk No. 2 f	1.50	1.70	1.75	
Branded gruby ?	.85	1.10	1.15	1.30

BONES AND HOOFS

													•	er ton, I'd basis
Round shins,	her	RVY									 			 \$62.50
	11	ght									 			 55.00
Flat shins, he	RYY										 			 52.50
1	ight										 			 47.50
Thighs, blad	es.	but	to	eli	8									 47.50
Hoofs, white														
black	and	w	111	e		121	di	90	d	 Ĺ				 35.00

PRODUCE MARKETS

BUTTER.	
Chicago.	New York.
Creamery (92 score) @254 Creamery (90-91 score)224 @244 Creamery firsts (88-90	@261/4 @251/2
score)	231/2@241/4
EGGS.	
Extra firsts	@21% @22%
LIVE POULTRY.	
Fowls 10 @181/4	16 @22
Springs 17 @19½ Broilers 15 @17 Old Roosters 15 @15½	18 @25 @15
Ducks	8 @10
Geese 8 @14 Turkeys 12 @16	@20
DRESSED POULTRY.	
Chickens, 25-35, fresh @20½ Chickens, 36-47, fresh 21½ @23½ Chickens, 48/up, fresh 25 @28 Fowls, 31-47, fresh 17½ @20 48-59, fresh 21½ @23½ 60 and up, fresh 24 @24½	@20 22 @24 26 @30 18 @21 22 @231/4 @24

BUTTER AT FIVE MARKETS

			J	uly-		
	15.	16.	18.	19.	20.	21.
Chicago	2514	2514	2514	2514	2514	251/4
New York	.26	26	2614	2614	261/4	261/4
Boston		2614	26%	26%	26%	26%
Philadelphia	.26	26	26	2614	2614	2614
San Francisco	261/2	261/2	261/9	27	261/2	261/
Wholesale prices	carlo	ots—f	resh	centi	alize	d-00
score at Chicago:	2514	2514	25	25	25	25

Receip	ts of butt	er by citie	s (lbsGro	oss Wt.):
	This week.	Last week.	—Since J 1938.	anuary 1 1937.
Chicago. New	4,965,512	5,271,086	163,675,428	142,158,610
York. Boston. Phila	3,909,650 863,781 692,417		49,198,638	136,436,325 47,672,748 42,729,728

Total, 10, 431, 360 12, 297, 583 417, 598, 771 368, 997, 411

Cold storage movement (lbs.-Net Wt.):

July 21.	Out July 21.	On hand July 22.	Same day last year.
Chicago 1,022,588 New York. 410,637 Boston 24,522 Phila 48,798	155,652 21,696	47,672,962 21,727,429 4,627,068 3,710,531	27,542,787 11,213,228 4,631,485 2,761,599
Total1,506,545	236,961	77,737,990	46,149,099

Investigate

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SHIPPERS OF STRAIGHT AND MIXED CARS OF

BEEF-PORK-SAUSAGE-PROVISIONS
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Superior Packing Co.

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Barrel Lots

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Easy side-line to sell to sausage manufacturers. Some of our men making more money than selling their own line. All correspondence strictly confidential. Twenty-five territories now open. W-304, THE NATIONAL PROVISIONER, 300 Madison Ave., New York

Position Wanted

Sausage Foreman

Sausage Foreman
Sausage foreman, age 30, wants connection
with reliable manufacturer. Has had 10 years'
experience manufacturing all kinds of sausages, meat loaves, specialties, etc., and figuring costs. Could act as plant superintendent.
Willing to leave Chicago, if opportunity warrants. A-1 references. W-306, THE NATIONAL
PROVISIONER, 407 S. Dearborn St., Chicago,
III.

Casings Man

Experienced casings man seeks position with reliable firm, large or small. Has had over 20 years' experience handling hog, beef and sheep casings, including cleaning and processing. Willing to go anywhere, W-307, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Rendering Foreman

All-around rendering man with 20 years' experience desires position. Can operate cookexperience desires position. Can operate cooking with any tank system. Also expert skinner. Not afraid of any kind of work. Prefers Chicago or eastern territory. W-308, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

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Mr. Packer!

Are you interested in getting results? Thoroughly experienced branch-house manager and director of car route sales with unusual record is now available. Can organize large or small sales department for greatest efficiency. Will accept moderate salary until results proven. Free to go anywhere, W-309, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Position wanted by sausagemaker with many years' experience in making all kinds of sausages, loaves and boiled hams. Expert on specialties. Able to handle help. Will go anywhere. Age. 40. W-303, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Killing Foreman or Asst. Supt.

Practical man on hogs, beef, or small stock is open September 1 for position with firm that will appreciate man who shows results. Capable of operating any department at profit. W-305, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Sausagemaker

Position wanted by expert sausagemaker with 20 years' experience on all kinds of sausage, meat specialties, boiled and baked hams. Can take full charge and conduct all operations on profitable basis, maintain uniform quality and overcome spoilage and other difficulties. Can also take charge of pickle cellar. W-310. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Expert

wants to hear from sausage manufacturer in small city who can use services of expert sausagemaker and manager. Can make quality products, install cost system and bulld up a run-down business. Finest references. Object, share in the business, W-311, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago,

Sausage Foreman

Now available, high-grade directing and working sausage foreman with many years' experience in independent and large packing plants. Thoroughly familiar with costs and expert in handling help. W-298, THE NATIONAL PROVISIONER, 407 So, Dearborn St., Chicago, Ill.

Manager, Superintendent

Wanted, position as superintendent, large or medium complete plant; or manager-supt, medium or small plant. 'Britry years' experience, all departments. Exceptionally well qualified on sausage, specialties, curing, smoked meats and all manufactured products. Best references. Go anywhere, Now on West Coast but experience largely in Middle West, W-315, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Packinghouse, Equipment

For sale, modern packinghouse, full equipment, Good location. Anton Stolle & Sons, 40 Liberty Ave., Richmond, Ind.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

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2 500 ton Hydraulic Curb Presses; 2 Mechanical Mfg. Co. Double-Arm Meat Mixers;
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AC motors; 1 500 ton Hydraulic Curb Press;
1 Hottmann 1000-lb. twin-serve mixer; two
4-ft x 9-ft. Mechanical Mfg. Co. Lard Rolls;
2 Jay-Bee Hammer Mills, No. 2, No. 3 for
Cracklings; one 24-ln. x 20-in. Type "B" Jefcry Hammer Mill; 1 No. 1 CV M & M Hog;
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"Buffalo" No. 23 Stient Cutter.
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Packinghouse

For sale, modern packinghouse in full operation. Located in central Ohio. Offered to settle estate. Inquire FS-313 THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Small Sausage Plant

For sale, small sausage plant in Chiago doing retail and wholesale business cago doing retail and wholesale business based on quality. Fully equipped. Price reasonable. FS-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Mixer, Grinder

Wanted, small 100-lb. meat mixer, motor drive preferred. Also, No. 56 grinder connected to 5 H.P. motor. W-302, THE NATIONAL PROVI-SIONER, 300 Madison Ave., New York

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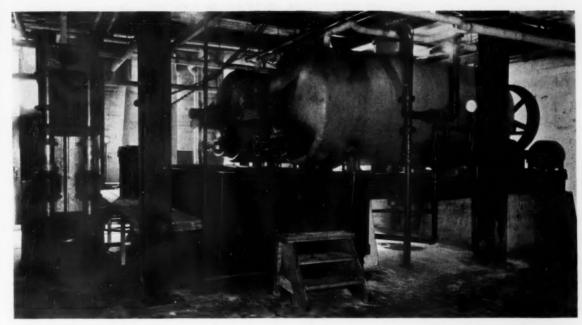
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